



PRIVATE DINING HOLIDAY DINNER MENU

Appetizers

(Pre-Select 3)

Classic Lobster Bisque

Pumpkin Risotto, Candied Walnuts, Port Wine Reduction, Maytag Blue Cheese
Apple Arugula, Manchego, Dried Cranberries, Candied Walnuts, Sherry Vinaigrette
Iceberg, Crumbled Blue Cheese, Grape Tomatoes, Glazed Bacon, Pickled Onions
Roasted Beet & Citrus Carpaccio, Goat Cheese, Honey Orange Vinaigrette
Jumbo Shrimp Cocktail

Entrees

(Pre-Select 3)

Seared Scottish Salmon, Bearnaise Sauce
Grilled Swordfish, Tomato Jam
Pan Roasted Chicken, Madeira Wine Sauce
Grilled Filet Mignon 9oz Polo Steak Sauce
Prime New York Strip 16oz
Porter House 36oz. (\$30.00 additional per order)

Accompaniments

(Pre-Select 2 Sides Served Family Style)

Buttermilk Mashed Potato	Creamed Spinach
Steak Fries	Sweet Potato Mash
Four Cheese Macaroni & Cheese	Roasted Mushrooms
	Sautéed Kale

Desserts

(For the Table)

Family Style Dessert Platters to Include:
Orange Pistachio White Chocolate Truffles, Lemon Blueberry Cheesecake, Apple Tart Tatin,
Chocolate Orange Cream, Peanut Butter Cookie & Sugar Cookie

Fresh Fruit Platters

\$85.00 per person

Plus 6% Administrative 8.625% NYS Tax & 18% Gratuity

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



HOLIDAY DINNER UPGRADES

Seafood Sampler

Selection of Lobster, Jumbo Shrimp, Littleneck Clams & Oysters
Fresh Lemon- Mignonette-Cocktail Sauce
\$22 per person upcharge

Surf & Turf Entree

Add 1 ¼ Pound Lobster to 9oz Filet Mignon, 16oz NY Strip, Porterhouse Selection
\$20 per person upcharge

Plated Desserts

2 Selections to be Offered- Please Inquire for Further Details
\$5 per person upcharge