

# PLATTERS

**\$60**  
EACH

**SLIDERS x 12**

chuck & brisket patty, cheddar, red relish,  
pickled mustard seed mayo

**SUSHI CONES x 12**

tempura shrimp with fresh avocado, pea shoots, nori crisps  
+ sesame chili ponzu

**SPICY TUNA ROLLS x 24**

hand-rolled tempura sushi, spicy ahi tuna, soy sauce

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**\$40**

**POT STICKERS x 24**

pork dumplings with chili ponzu & fresh pineapple salsa

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**\$56**

**STEAK BITES (1¼LBS )**

marinated sirloin, horseradish aioli

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**\$30**  
EACH

**ROASTED TOMATO BRUSCHETTA** 

creamy feta, baby tomatoes, fresh herbs, artisan sourdough

**FRESH SMASHED GUACAMOLE** 

corn chips & salsa fresca

 vegetarian items

not all ingredients are listed, please advise your server about food sensitivities & ensure you speak to a manager regarding severe allergies.

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

# COCKTAIL PARTY

**\$22**

PER PERSON

served  
family-style

## FRESH SMASHED GUACAMOLE

corn chips & salsa fresca

## POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa

## ROASTED TOMATO BRUSCHETTA

creamy feta, baby tomatoes, fresh herbs, artisan sourdough

## SUSHI CONES

tempura shrimp with fresh avocado, pea shoots, nori crisps  
+ sesame chili ponzu

## THAI CHILI CHICKEN

sweet chili sauce, sriracha aioli, cucumbers, cashews

**\$27**

PER PERSON

served  
family-style

## SLIDERS

chuck & brisket patty, cheddar, red relish,  
pickled mustard seed mayo

## FRESH SMASHED GUACAMOLE

corn chips & salsa fresca

## POTSTICKERS

pork dumplings with chili ponzu & fresh pineapple salsa

## ROASTED TOMATO BRUSCHETTA

creamy feta, baby tomatoes, fresh herbs, artisan sourdough

## SUSHI CONES

tempura shrimp with fresh avocado, pea shoots, nori crisps  
+ sesame chili ponzu

## STEAK BITES (28oz)

marinated sirloin, horseradish aioli

## TUNA SUSHI STACK

sushi grade tuna stacked with seasoned rice, avocado,  
mango, soy ginger glaze & spicy mayo + seasoned crackers

# LUNCH

enjoy your choice of one entrée, plus your choice of dessert  
(beverages not included. parties of 6 or more subject to 20% gratuity)

**\$32**  
PER PERSON

## ENTRÉE

### **SALMON & AVOCADO COBB SALAD**

crisp iceberg lettuce, bacon, soft boiled egg, feta, ranch & sun-dried tomato dressing, rustic croutons

### **FLAT IRON STEAK SALAD**

fresh artisan greens, herbed goat cheese, grape tomatoes, spicy vinaigrette with a hint of clamato, goat cheese crostini

### **CHICKEN MADEIRA RIGATONI**

pan roasted chicken with creamy mushroom & madeira wine sauce, with rosemary, lemon & garlic ciabatta baguette

### **BLACKENED CHICKEN BURGER**

chicken breast, crisp pancetta bacon, cheddar, roasted garlic mayo, shredded lettuce & tomato

### **THE LOADED CHEESEBURGER**

aged white & orange cheddar, red relish, pickled mustard seed mayo, sautéed mushrooms, bacon & bbq sauce

🍃 vegetarian options available upon request

## DESSERT

### **KEY LIME PIE**

graham cracker crust, pecan whipped cream, fresh lime zest

### **WHITE CHOCOLATE BROWNIE**

warm chocolate sauce, vanilla bean ice cream & real whipped cream

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# 3-COURSE DINNER

enjoy your choice of one starter, one entrée and one dessert  
(beverages not included. parties of 6 or more subject to 20% gratuity)

**\$55**  
PER PERSON

## STARTER

**FRENCH ONION SOUP**  
**CASEAR SALAD**  
**MARKET SALAD**

## ENTRÉE

**BLACKENED MAHI MAHI**  
chorizo sausage & corn hash, salsacado

**SCOTTISH SALMON**  
ancient grains, lemon herb sauce, fresh seasonal vegetables

**CHIPOTLE MANGO CHICKEN**  
free-run chicken with sweet & smoky dry rub, lemon quinoa, seasonal vegetables  
+ fresh avocado & salsa fresca

**CHICKEN MADEIRA RIGATONI**  
pan roasted chicken with creamy mushroom & madeira wine sauce, with rosemary,  
lemon & garlic ciabatta baguette

**LINGUINE ARRABIATTA**  
spicy chorizo sausage, pancetta, tomato ragout, fresh herbs, lemon mascarpone  
cheese & garlic ciabatta baguette

🍃 vegetarian options available upon request

## DESSERT

**KEY LIME PIE**  
graham cracker crust, pecan whipped cream, fresh lime zest

**WHITE CHOCOLATE BROWNIE**  
warm chocolate sauce, vanilla bean ice cream & real whipped cream

**+\$15**  
**ADD**  
**Prime Rib Eye**  
**Tenderloin Filet**  
**or NY Strip**

For groups of 20 or  
more all steaks are  
cooked medium

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