



\$95

SIGNATURE DINNER  
THREE COURSE

All Guests will be welcomed with parker house rolls

### *Starters*

CHOOSE TWO

CLAM CHOWDER  
applewood smoked bacon

ROASTED BEETS  
Humboldt Fog goat cheese

CAESAR SALAD  
24 month reggiano, croutons

MIXED ORGANIC GREENS  
golden balsamic dressing

### *Entrées*

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

GIRLLED CHICKEN PENNE CARBONARA  
with pancetta

PRIME SIRLOIN CAP STEAK 10oz  
with chimichurri

### *Sides*

CHOOSE TWO

GARLIC MASHED POTATOES  
MAC & CHEESE

FIRE ROASTED BROCCOLINI  
GRILLED ASPARAGUS

### *Desserts*

CHOOSE ONE

CHOCOLATE CAKE  
NEW YORK STYLE CHEESECAKE  
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$110

RESERVE DINNER  
THREE COURSE

All Guests will be welcomed with parker house rolls

### *Starters*

CHOOSE TWO

CLAM CHOWDER  
applewood smoked bacon

ROASTED BEETS  
Humboldt Fog goat cheese

CAESAR SALAD  
24 month reggiano, croutons

MIXED ORGANIC GREENS  
golden balsamic dressing

### *Entrées*

CHOOSE THREE

FARMED NEW ZEALAND KING SALMON  
pan roasted with a seasonal preparation

WILD ROSS SEA CHILEAN SEA BASS MSC CERTIFIED  
pan roasted with a seasonal preparation

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

FILET MIGNON “DOUBLE R RANCH” 8oz | 12oz + \$12  
with chimichurri

### *Sides*

CHOOSE TWO

GARLIC MASHED POTATOES  
MAC & CHEESE

FIRE ROASTED BROCCOLINI  
GRILLED ASPARAGUS

### *Desserts*

CHOOSE ONE

CHOCOLATE CAKE  
NEW YORK STYLE CHEESECAKE  
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$125

CHATEAU DINNER  
FOUR COURSE

All Guests will be welcomed with parker house rolls

### *Appetizers*

CHOOSE TWO

JUMBO LUMP CRAB CAKE  
tartar sauce

TERIYAKI FILET MIGNON TIPS  
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP  
chilled, with cocktail sauce

OYSTER SAMPLER (3)  
freshly shucked, with horseradish and mignonette

### *Starters*

CHOOSE TWO

CLAM CHOWDER  
applewood smoked bacon

ROASTED BEETS  
Humboldt Fog goat cheese

CAESAR SALAD  
24 month reggiano, croutons

MIXED ORGANIC GREENS  
golden balsamic dressing

### *Entrées*

CHOOSE THREE

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation

FARMED BRITISH COLUMBIAN ATLANTIC SALMON  
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8oz | 12oz + \$12  
with chimichurri

### *Sides*

CHOOSE TWO

GARLIC MASHED POTATOES  
MAC & CHEESE

FIRE ROASTED BROCCOLINI  
GRILLED ASPARAGUS

### *Desserts*

CHOOSE ONE

CHOCOLATE CAKE  
NEW YORK STYLE CHEESECAKE  
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption



\$145

ESTATE DINNER  
FOUR COURSE

All Guests will be welcomed with parker house rolls

### *Appetizers*

CHOOSE TWO

JUMBO LUMP CRAB CAKE  
tartar sauce

TERIYAKI FILET MIGNON TIPS  
spicy hoisin sauce

WILD MEXICAN JUMBO SHRIMP  
chilled, with cocktail sauce

OYSTER SAMPLER (3)  
freshly shucked, with horseradish and mignonette

### *Starters*

CHOOSE TWO

CLAM CHOWDER  
applewood smoked bacon

ROASTED BEETS  
Humboldt Fog goat cheese

CAESAR SALAD  
24 month reggiano, croutons

MIXED ORGANIC GREENS  
golden balsamic dressing

### *Entrées*

CHOOSE THREE

“MARY’S” ORGANIC CHICKEN  
with herbed couscous

WILD ROSS SEA CHILEAN SEA BASS msc certified  
pan roasted with a seasonal preparation

FARMED BRITISH COLUMBIAN ATLANTIC SALMON  
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS  
with melted butter

30 DAY DRY-AGED PRIME BONE-IN RIBEYE “DOUBLE R RANCH” 18oz  
with chimichurri

FILET MIGNON “DOUBLE R RANCH” 8oz | 12oz +\$12  
with chimichurri

### SURF & TURF

8oz filet mignon and south african lobster tail

### *Sides*

CHOOSE TWO

GARLIC MASHED POTATOES  
MAC & CHEESE

FIRE ROASTED BROCCOLINI  
GRILLED ASPARAGUS

### *Desserts*

CHOOSE ONE

CHOCOLATE CAKE  
NEW YORK STYLE CHEESECAKE  
CREME BRULEE

coffee, tea and soft drinks are included - all other beverages billed on consumption