

\$95

SIGNATURE DINNER
THREE COURSE

All Guests will be welcomed with sourdough bread

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

GRILLED CHICKEN PENNE CARBONARA
with pancetta

PRIME SIRLOIN CAP STEAK 10oz
with chimichurri, tomato, and arugula

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 sourdough bread

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 | 10oz + \$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 sourdough bread

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 | 10oz + \$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 sourdough bread

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 | 10oz + \$12
with chimichurri

SURF & TURF
6oz 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