

MEAT ON OCEAN

\$95

SIGNATURE DINNER
THREE COURSE

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, 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

SHRIMP SCAMPI
wild Mexican jumbo shrimp, pappardelle, garlic oil, white wine butter sauce

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

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

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

MEAT ON OCEAN

\$110

RESERVE DINNER
THREE COURSE

All guests will be welcomed with artisan sourdough bread.

Starters

CHOOSE TWO

CLAM CHOWDER
applewood smoked bacon

ROASTED BEETS
Humboldt Fog goat cheese

BABY ROMAINE CAESAR
Grana Padano, 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” 8 oz.
with chimichurri

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

NEW YORK STRIP 14 oz.
with maître d’hôtel butter

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHIO CRÈME BRÛLÉE

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

MEAT ON OCEAN

\$125

CHATEAU DINNER
FOUR COURSE

All guests will be welcomed with artisan sourdough bread.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

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

BABY ROMAINE CAESAR
Grana Padano, 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 NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

FILET MIGNON “DOUBLE R RANCH” 8 OZ.
with chimichurri

PRIME SIRLOIN CAP STEAK 10 OZ.
with chimichurri, tomato and arugula

NEW YORK STRIP 14 OZ.
with maître d’hôtel butter

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHO CRÈME BRÛLÉE

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

MEAT ON OCEAN

\$150

ESTATE DINNER
FOUR COURSE

All guests will be welcomed with artisan sourdough bread.

Appetizers

CHOOSE TWO

JUMBO LUMP CRAB CAKE
tartar sauce

MEATBALLS
Tomato sauce, melted cheese, garlic bread

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

BABY ROMAINE CAESAR
Grana Padano, 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 NEW ZEALAND KING SALMON
pan roasted with a seasonal preparation

TWIN WILD SOUTH AFRICAN LOBSTER TAILS
with melted butter

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

FILET MIGNON “DOUBLE R RANCH” 8 oz. | 10 oz. +\$12
with chimichurri

SURF & TURF
6 oz. filet mignon and South African lobster tail

Sides

CHOOSE TWO

GARLIC MASHED POTATOES
MAC & CHEESE

GRILLED CAULIFLOWER
GRILLED ASPARAGUS

Desserts

CHOOSE ONE

CHOCOLATE CAKE
NEW YORK STYLE CHEESECAKE
PISTACHO CRÈME BRÛLÉE

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