



\$75

SALAD

Tuscan Kale & Romaine Caesar

Focaccia Croutons/Shaved Parmesan/Tomatoes

ENTREES

8 oz Filet Mignon

Verlasso Salmon

Pesto Cous Cous/Sweet Cherry Vinaigrette

SIDES FOR THE TABLE

Whipped Yukon Potatoes

Sugar Snap Peas

DESSERT

Chocolate Cake

Chocolate Ganache

Sorbet



\$100

APPETIZERS FOR THE TABLE

Onion Rings

Crab Cakes

Creole Sauce

SALADS & SOUP

(Choose 2 to appear on the menu for your guests)

Tuscan Kale & Romaine Caesar

*Focaccia Croutons/
Shaved Parmesan/Tomatoes*

Baby Wedge

*Smoked Bacon/Baby Heirloom Tomatoes/ Blue Cheese
Dressing/ Blue Cheese Crumbles*

Soup of the Day

ENTREES

8 oz Filet Mignon

Verlasso Salmon

Pesto Cous Cous/ Sweet Cherry Vinaigrette

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

SIDES FOR THE TABLE

(choose 3 for the table)

Whipped Yukon Potatoes

Sugar Snap Peas

Onion Rings

Grilled Asparagus

Crispy Garlic Chips/Tarragon Vinaigrette

DESSERTS

Chocolate Cake

Chocolate Ganache

Sorbet



\$115

APPETIZERS FOR THE TABLE

(Choose 2 for the table)

Chilled Jumbo Shrimp
Cocktail Sauce/ Remoulade

Hush Puppy Shrimp
Tomato-Caper Relish/Creole Tartar

Onion Rings

Crab Cakes
Creole Sauce

SALADS & SOUP

(Choose 2 to appear on the menu for your guests)

Tuscan Kale & Romaine Caesar
*Focaccia Croutons/
Shaved Parmesan/Tomatoes*

Baby Wedge
*Smoked Bacon/Baby Heirloom Tomatoes/ Blue Cheese
Dressing/ Blue Cheese Crumbles*

Soup of the Day

ENTREES

(Choose 3 to appear on the menu for guests)

12 oz Filet Mignon

Verlasso Salmon

Pesto Cous Cous/ Sweet Cherry Vinaigrette

16 oz. Prime Ribeye

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

Citrus Crusted Chilean Seabass

Broccolini/ Tomato/ Red Onion/ Lemon Butter Sauce

SIDES FOR THE TABLE

(choose 3 for the table)

Whipped Yukon Potatoes

Sugar Snap Peas

Chorizo Creamed Corn

Crispy Brussel Sprouts

Onion Rings

Grilled Asparagus

Crispy Garlic Chips/Tarragon Vinaigrette

DESSERTS

Chocolate Cake
Chocolate Ganache

White Chocolate Cheesecake
Strawberries



\$135

APPETIZERS FOR THE TABLE

(Choose 2 for the table)

Chilled Jumbo Shrimp
Cocktail Sauce/ Remoulade

Hush Puppy Shrimp
Tomato-Caper Relish/Creole Tartar

Onion Rings

Crab Cakes
Creole Sauce

SALADS & SOUP

(Choose 2 to appear on the menu for your guests)

Tuscan Kale & Romaine Caesar
*Focaccia Croutons/
Shaved Parmesan/Tomatoes*

Baby Wedge
*Smoked Bacon/Baby Heirloom Tomatoes/ Blue Cheese
Dressing/ Blue Cheese Crumbles*

Soup of the Day

ENTREES

(Choose 4 to appear on the menu for guests)

12 oz Filet Mignon
Long Bone Lamb Chops
16 oz. Prime Ribeye
16 oz. NY Strip

Verlasso Salmon
Pesto Cous Cous/ Sweet Cherry Vinaigrette

Crispy Duck Breast
Snap Peas/Cherries/Sweet Soy

Citrus Crusted Chilean Seabass
Broccoli/ Tomato/ Red Onion/ Lemon Butter Sauce

SIDES FOR THE TABLE

(choose 3 for the table)

Whipped Yukon Potatoes
Chorizo Creamed Corn
Onion Rings

Sugar Snap Peas
Crispy Brussel Sprouts
Grilled Asparagus
Crispy Garlic Chips/Tarragon Vinaigrette

DESSERTS

Chocolate Cake
Chocolate Ganache

White Chocolate Cheesecake
Strawberries

Sorbet

MENU ADDITIONS

SUSHI & SUSHI ROLLS FOR THE TABLE

(*8 pieces per roll)

SPICY TUNA RAINBOW ROLL

*Spicy Tuna & Avocado
inside/Salmon/Hamachi/Tuna/Seabass*
\$18/ROLL

TEXAS TORNANDO ROLL

*Yellowtail & tuna inside/Tempura Fried/
House Cream Sauce*
\$16/ROLL

LOBSTER ROLL

*Spicy Crab/Cucumber/Avocado/
Topped with Baked Lobster*
\$24/ROLL

SASHIMI ROLL

Salmon/Tuna/Yellowtail/Avocado/Soy Wrap
\$20/ROLL

SPICY YELLOWTAIL ROLL

Yellowtail/Avocado/Jalapeno/Sriracha/Ponzu
\$18/ROLL

THE 'PRIME' ROLL

*Tempura Tiger Prawn/Avocado/Snow Crab/ Spicy
Mayo/ Eel sauce/Tobiko/Chive*
\$22/ROLL

PRIME SASHIMI PLATTER

*Salmon/Tuna/Scallop/Hamachi/Sea Bass/Chilled Black Tiger Prawns/Additional Chef Selections
Remoulade Sauce/Cocktail Sauce*
\$35/PERSON

APPETIZERS

CHAR GRILLED OYSTERS

Gulf Oysters/Butter/Garlic/ Parmesan Cheese
\$36/ DOZEN

CHEESE PLATE

4 Chef's Choice Cheeses with Accoutrements
MP

SIDES FOR THE TABLE

THAI STYLE FRIED RICE

\$16/ORDER

LOBSTER MAC AND CHEESE

\$18/ORDER