



\$85

SALAD

Classic Romaine Caesar

Housemade Croutons/Shaved Parmesan

ENTREES

8 oz Filet Mignon

Ora King Salmon

Herb Crust/ Oven Poached in White Wine with Roasted Sweet Potato Salad

SIDES FOR THE TABLE

(Choose 2 for the table)

Smashed Whipped Potatoes

Toasted Garlic/ Parmesan

Sugar Snap Peas

Truffle & Parmesan Fries

Avocado Fries

DESSERT

White Chocolate Cheesecake

Strawberries

Sorbet



\$120

APPETIZERS FOR THE TABLE

(Choose 2 for the table)

Vegetable Roll

Rice/ Cucumber/ Asparagus/Carrot/ Wrapped in Seaweed

Hushpuppy Shrimp

Tomato-Caper Relish/Creole Tartar

Jumbo Shrimp Cocktail

Cocktail Sauce/ Remoulade

SALADS & SOUP

Classic Romaine Caesar

Housemade Croutons/ Shaved Parmesan

Baby Wedge

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

Soup of the Day

ENTREES

8 oz Filet Mignon

Ora King Salmon

Herb Crust/ Oven Poached in White Wine with Roasted Sweet Potato Salad

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

SIDES FOR THE TABLE

(Choose 2 sides for the table)

Smashed Whipped Potatoes

Toasted Garlic/ Parmesan

Roasted Mushrooms

Au Gratin Potatoes

Grilled Asparagus

Crispy Garlic Chips/ Tarragon Vinaigrette

Sugar Snap Peas

Truffle & Parmesan Fries

DESSERT

White Chocolate Cheesecake

Strawberries

Sorbet



\$150

APPETIZERS FOR THE TABLE

(Choose 3 for the table)

Vegetable Roll

Rice/ Cucumber/ Asparagus/Carrot/ Wrapped in Seaweed

Hushpuppy Shrimp

Tomato-Caper Relish/Creole Tartar

Chilled Jumbo Shrimp

Cocktail Sauce/ Remoulade

Braised Tenderloin Potstickers

Spicy Mustard Soy

Char Grilled Oysters

Gulf Oysters/ Butter/ Garlic/ Parmesan

Oysters on the Half Shell

SALADS & SOUP

Classic Romaine Caesar

Housemade Croutons/ Shaved Parmesan

Baby Wedge

Smoked Bacon/Baby Heirloom Tomatoes/ Blue Cheese

Dressing/ Blue Cheese Crumbles

Soup of the Day

ENTREES

(Choose 4 to be on the menu for guests)

12 oz Filet Mignon

16 oz. Prime NY Strip

Ora King Salmon

Herb Crust/ Oven Poached in White Wine with Roasted Sweet Potato Salad

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

Miso Marinated Chilean Seabass

Thai Chili Glaze/ Baby Bok Choy/ Shiitake Mushrooms

SIDES FOR THE TABLE

(Choose 3 sides for the table)

Smashed Whipped Potatoes

Chorizo Creamed Corn

Truffle & Parmesan Fries

Crispy Brussel Sprouts

Bacon Vinaigrette

Au Gratin Potatoes

Roasted Mushrooms

Grilled Asparagus

Crispy Garlic Chips

Tarragon Vinaigrette

Sugar Snap Peas

DESSERTS

White Chocolate Cheesecake

Strawberries

Carrot Cake

Cream Cheese Icing

Sorbet



MENU ADDITIONS

SUSHI & SUSHI ROLLS FOR THE TABLE

(*8 pieces per roll)

LOBSTER ROLL

Spicy Crab/Cucumber/Avocado/ Topped with Baked Lobster

\$28/Roll

SASHIMI ROLL*

*Salmon / Tuna / Snow Crab /Mango/Asparagus/Sweet
Chili/ Garlic Sauce/ Avocado/ Soy Wrap*

\$23/Roll

THE 'PRIME' ROLL*

*Tempura Tiger Prawn / Avocado / Snow Crab / Spicy Mayo
/ Eel Sauce / Tobiko / Chive*

\$23/Roll

CRISPY RICE SUSHI PIZZA*

*Tempura Rice Crust / Sashimi Tuna / Sriracha / Ponzu /
Chive*

\$23/Pizza

PRIME SASHIMI PLATTER

*Salmon / Tuna / Scallop / Hamachi / Japanese Snapper/
Chilled Jumbo Shrimp / Japanese Style Oysters on the Half
Shell/Remoulade Sauce / Cocktail Sauce*

\$43/person

APPETIZERS

CHAR GRILLED OYSTERS

Gulf Oysters/Butter/Garlic/ Parmesan Cheese

\$52/ Dozen

CHEESE PLATE

4 Chef's Choice Cheeses with Accoutrements

MP

PEPPER CRUSTED SMOKED PORK BELLY

Bourbon-Apple Brown Sugar Glaze/ Cider Coleslaw with Dried Cranberries/ Candied Pecans/ Cilantro

\$76/dozen

SIDES FOR THE TABLE

THAI STYLE FRIED RICE

\$17/Order

LOBSTER MAC AND CHEESE

\$27/Order

KING CRAB CREOLE MASHED POTATOES

\$27/Order