



Private Dining Three Course Lunch Menu 1 \$38 per person

APPETIZERS

Pre-select 2 items

To add additional items from the list below, please add \$4 to your menu price

CAESAR SALAD *romaine hearts, garlic butter croutons*

ICEBERG WEDGE *crumbled bacon, blue cheese dressing*

MIXED GREENS & SNIPPED HERBS *red wine vinaigrette*

NEW ENGLAND SHELLFISH CHOWDER *smoked pork, lobster, lobster infused butter*

FRIED CALAMARI *fennel, onion, pepperoncini crema*

ENTREES

Pre-select 4 items

To add additional items from the list below, please add \$8 to your menu price. A vegetarian entrée of Seasonal Risotto is always available in addition to your selections.

CARVED BEEF TENDERLOIN SANDWICH *tobacco onions, arugula, oven cured tomato, horseradish cheddar; served with French fries and green salad*

BANH MI BURGER *pork, braised beef short rib, chicken liver pate, nuac cham vegetables; served with French fries and green salad*

LAMB BURGER *eggplant parm, rawson brook chèvre, saffron tomato jam; served with French fries and green salad*

CAESAR SALAD *skirt steak, romaine hearts, garlic butter croutons*

CAESAR SALAD *grilled chicken, romaine hearts, garlic butter croutons*

GRILLED SALMON *roasted tomato & artichoke panzanella*

MARINATED PRIME STEAK TIPS *gremolata fries*

CAVATAPPI WITH BRAISED CHICKEN *portobello mushrooms, gorgonzola fonduta*

DESSERTS

All 3 offered to guests.

To add additional items from our a la carte menu, please add \$3 per selection

CHOCOLATE LAYER CAKE *praline, malted anglaise, chocolate sauce*

CRÈME BRULÉE *almond macaroons*

HOUSEMADE SORBET *seasonal*



Private Dining Three Course Lunch Menu 2

\$48 per person

APPETIZERS

Pre-select 3 items

To add additional items from the list below, please add \$4 to your menu price

- ICEBERG WEDGE** *crumbled bacon, blue cheese dressing*
- MIXED GREENS & SNIPPED HERBS** *vermont chèvre, red wine vinaigrette*
- NEW ENGLAND SHELLFISH CHOWDER** *smoked pork, lobster, lobster infused butter*
- FRIED CALAMARI** *fennel, onion, pepperoncini crema*
- LAUGHING BIRD SHRIMP LOUIE** *grilled avocado, fried egg*
- YELLOWFIN TUNA POKE** *bourbon barrel aged fish sauce, spiced peanuts*
- CHILLED LOCAL OYSTERS** *soy-carrot & cilantro-mint mignonettes* (for parties of more than 30 guests, quantities must be pre-ordered 3 days prior to event)
- SHRIMP COCKTAIL** *wild white mexican shrimp*

ENTREES

Pre-select 4 items

To add additional items from this list below, please add \$8 to your menu price. Entrée items may also be selected from Menu 1. A vegetarian entrée of Seasonal Risotto is always available in addition to your selections.

- PRIME BEEF BURGER** *black garlic, truffled cheddar, arugula, oven cured tomatoes; served with French fries and green salad*
- OPEN FACED LOBSTER SALAD** *avocado toasts*
- PRIME BRANDT BEEF FLATIRON** *romaine hearts, house caesar dressing*
- BRICK PRESSED CHICKEN** *served with daily risotto*
- GRILLED SWORDFISH** *linguine, cherry peppers, scampi butter*
- EXOTIC MUSHROOM RISOTTO** *rosemary, gorgonzola fonduta*

DESSERTS

All 3 offered to guests

To add additional items from our a la carte menu, please add \$3 per selection

- CHOCOLATE LAYER CAKE** *praline, malted anglaise, chocolate sauce*
- CRÈME BRULÉE** *almond macaroons*
- HOUSEMADE SORBET** *seasonal*

Menu items subject to change. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event.



Private Dining Three Course Lunch Menu 3 \$68 per person

APPETIZERS

Pre-select 4 items

To add additional items from the list below, please add \$4 to your menu price.

- CAESAR SALAD** *romaine hearts, garlic butter croutons*
- ICEBERG WEDGE** *crumbled bacon, blue cheese dressing*
- MIXED GREENS & SNIPPED HERBS** *vermont chèvre, red wine vinaigrette*
- MAINE JONAH CRAB CAKE** *crab leg meat, joe's mustard*
- FRIED CALAMARI** *fennel, onion, pepperoncini crema*
- NEW ENGLAND SHELLFISH CHOWDER** *smoked pork, lobster, lobster infused butter*
- CHILLED LOCAL OYSTERS** *soy-carrot & cilantro-mint mignonettes* (for parties of more than 30 guests, quantities must be pre-ordered 3 days prior to event)
- SHRIMP COCKTAIL** *wild white mexican shrimp*

ENTREES

Pre-select 4 items

To add additional items from the list below, please add \$8 to your menu price. Entrée items may also be selected from Menu 1 or 2. A vegetarian entrée of Seasonal Risotto is always available in addition to your selections.

- TWIN FILET MIGNON** *with beef buttered mushrooms & mashed potatoes*
- BEEF TENDERLOIN** *mashed potatoes, port-gorgonzola reduction*
- GRILLED STEAK FRITES** *prime skirt steaks, gremolata fries*
- EPIC BEEF CHEEK "POT ROAST"** *sweet pea ebelskiver*
- BRICK PRESSED CHICKEN** *served with daily risotto*
- SASHIMI GRADE TUNA** *wild mushrooms, creamed leeks, saffron spelt*
- NATIVE COD** *cranberry beans, bacon, braised escarole*
- FAROE ISLANDS SALMON** *harissa BBQ, sweet potato crisps, cauliflower*
- GRILLED SWORDFISH** *with beef buttered mushrooms & mashed potatoes*

DESSERTS

All 3 offered to guests. To add additional items from our a la carte menu, please add \$4 to your menu price.

- CHOCOLATE LAYER CAKE** *praline, malted anglaise, chocolate sauce*
- CRÈME BRULÉE** *almond macaroons*
- HOUSEMADE SORBET** *seasonal*

Menu items subject to change. All food and beverage charges are subject to a 7% state sales tax, a suggested gratuity of 18% and a 5% administrative fee. This administrative fee is being used to offset operational and administrative costs associated with your event. The Administrative fee does NOT represent a tip or service charge for the wait staff employees, service employees, or bartenders. The suggested gratuity will be added to the check the night of the event, which may be increased or decreased by the Client at that time. This suggested gratuity is intended to compensate wait staff employees, service employees and service bartenders for providing service to the event.