



4 COURSE MENU

Choice of 1 selection from each course for \$85 per guest

FIRST

Three Fires Bruschetta (4)

Crostini, marinated tomato, basil chiffonade, garlic oil

Fried Calamari

Crispy calamari, Shishito peppers, garlic aioli, cocktail sauce, grilled lemon

Shrimp Cocktail (4)

Jumbo shrimp, cocktail sauce, lemon wedge

Crab Cakes (2)

Lump crab, Louis sauce, grilled lemon

SECOND

Caesar Salad

Romaine, crouton, Parmesan, Caesar dressing

Sunflower Salad

Mixed greens, grape tomatoes, Parmesan, crispy fried onions, sunflower seeds

Lobster Bisque

Lobster, tarragon, cognac cream

Roasted Summer Corn Bisque

Charred sweet corn, cream, bacon brunoise

THIRD

Filet Mignon

8 oz.

Boneless Ribeye

16 oz. Center cut

Delmonico Ribeye

30 oz. Bone-in

New York Strip & 6 oz. Lobster Tail

14 oz. Center cut & cold water tail

Seared Sea Scallops

Mushroom risotto, citrus gastrique

Pan Seared Salmon

Vegetable couscous, pistachio pesto

SIDES

Choice of 1 per entrée

- **Creamed Spinach**
- **Roasted Wild Mushrooms**
- **Mac & Cheese**
- **Risotto**
- **Truffle Yukon Mashed Potatoes**

ENHANCEMENTS

Accompany your entrée with the enhancements below:

- **10 oz. Coldwater Lobster Tail** /25
- **Grilled U-13 Shrimp** (5) /10
- **Seared U-10 Sea Scallops** (3) /12
- **Prosciutto Wrapped Asparagus** (4) /5
- **Maytag Blue Cheese Crust** /3

FOURTH

Bread Pudding

Cinnamon custard, brioche, warm rum sauce

Crème Brûlée

Sweet custard, macerated berries

Hazelnut Dome

Almond meringue, chocolate mousse, buttercream