



MENU ONE

(Groups of 50 or more choose one entrée)

Appetizers to Share

(choose two)

Buttermilk Fried Calamari, Rock Shrimp, Green Beans, Fennel & Spicy Aioli
Dungeness Crab Cakes with Remoulade Sauce
Smoked Salmon Crostini
*** Wood-Oven Roasted Pancetta Wrapped Scallops
***Chilled Prawns with Cocktail

Second Course

(choose one)

Waterfront Clam Chowder with Fresh Steamed Littlenecks and Applewood Smoked Bacon
Hearts of Romaine with Caesar Dressing and Parmesan Cheese
Tossed Baby Lettuces with House Vinaigrette, Goat Cheese Crostini

Entree

(choose two)

***Mesquite Grilled Filet of Beef with Potato Wild Mushroom Gratin
Pan Roasted Salmon , Mashed Potatoes & Oven Dried Tomatoes with Chive Butter
Mesquite Grilled Hawaiian Escolar, Crab Mashed Potatoes,
Seasonal Vegetables & Lemon Nage
Pan Roasted Alaskan Halibut with Vegetable Saffron Couscous and Moroccan Relish
Short Ribs of Beef with Mashed Potatoes, Blue Lake Green Beans & Carrots
Sautéed Chicken Breast with Polenta, Spinach and Rosemary Pan Sauce
Penne Pasta with Roasted Tomatoes, Arugula & Mushrooms

Desserts

(choose one)

Warm Apple Crisp with Vanilla Ice Cream
Meyer Lemon Cheesecake with Blueberry Compote
Chocolate Fondant with Raspberry Coulis
Almond Cake with Crème Chantilly & Poached Pear
Vanilla Bean Crème Brulee
Sorbet of the Day

Four Course Dinner \$54.00 per person plus 20% service charge and 9.5% sales tax. 4% City Health ,
Add \$10.00 per person for each additional choice per category.

*** Scallops & Prawns add an additional \$3.00 per person

*** Filet of Beef Market Price