



GROUP PLATINUM DINNER MENU
\$95 per person for 3 courses,
\$110 per person for Appetizers and 3 courses
Menu Subject to Change
Plus 6% Sales Tax and 20% Gratuity

APPETIZERS
(SELECT 3 TO OFFER ALL)

Crab & Shrimp Spring Rolls	Tomato Caprese Skewers
Beef & Gorgonzola Toast	Goat Cheese & Tapenade Crostini
Prosciutto Wrapped Melon	Spicy Chicken & Pineapple Skewers

1ST COURSE
(SELECT 1 TO OFFER ALL)

NEW ENGLAND CLAM CHOWDER
Quahog Clams, Potatoes, Fresh Herbs

CAESAR SALAD
Parmesan Crisps, Focaccia Croutons, Creamy Lemon Parmesan

ICEBERG SALAD
Red Onion, Tomatoes, Pepper Bacon,
Buttermilk Blue Cheese

BEETS & FRIED GOAT CHEESE
Fried Goat Cheese, Pistachio Vinaigrette,
Blood Orange, Crème Fraiche, Balsamic

ENTREE
(SELECT 4 TO OFFER ALL)

MISO HALIBUT
Goat Cheese Dumplings, Cauliflower, Amaretto Bacon, Orange Ginger Broth

SCOTTISH SALMON
Crispy Balsamic Brussels Sprouts, Apple Gastrique

SAUTEED VEAL & SHRIMP “M”
Parmesan + Herb Risotto, Six Herb Marsala Sauce

TWIN LOBSTER TAILS
Parmesan Bacon Creamed Corn, Melted Herb Butter

8 OZ. FILET MIGNON
Whipped Potatoes, Seasonal Vegetable, Peppercorn Sauce

12OZ. NY STRIP
Whipped Potatoes, Seasonal Vegetable, Peppercorn Sauce

SHRIMP BUCATINI PASTA
Large Gulf Shrimp, 4hr. Tomato Ragout, Garlic Oil, Parmesan, Basil

DESSERT
(SELECT 1 TO OFFER ALL)

VANILLA BEAN CREME BRULEE
Whipped Cream, Mixed Berries, Fresh Mint

M CLASSIC KEY LIME PIE
Whipped Cream, Raspberry Puree, Lime Zest, Graham Cracker Crumbs

DUET CHOCOLATE MOUSSE
Fresh Berries