



Private Dining Appetizer Menu*

*Menu Items and Prices subject to change

Zucchini Tempura (serves 12) 18.00

Baked Brie & Fruit Platter (serves 12) 36.00

Bacon Wrapped Fresh Sea Scallops (per doz.) 48.00

Chilled Ocean Prawns (per doz.) 36.00

Dungeness Crab Cakes (per doz.) 48.00

Artichoke & Spinach Dip (serves 12) 25.00

Peppered Steak Tip Skewers (per doz.) 39.00

Thai Style Chicken Satay Skewers (per doz.) 24.00

Oysters on The Half Shell *seasonal (per doz.) 36.00

Stuffed Baby Portabella Mushrooms (per doz.) 24.00

Chef's Selection of Artisan Meats and Cheeses (Serves 6) 48.00

Seafood Sampler 14.00 per person

Pan Seared Sea Scallop, Tempura Prawn, Dungeness Crab Cake

\$49 Per Person Package*

Menu Items and Prices Subject to Change*

Served with daily house potato, seasonal vegetable, & Artisan bread

Salad

Select One of the Following

Local Organic Live Greens, Candied Pecans, Citrus Vinaigrette

Caesar with 24 Month Parmesan Reggiano

Entrées

Select Three of the Following

Filet Mignon 7 oz

Seasonal Fresh Fish

Chicken Marsala

Prawns Scampi Style Prawns

Pasta Primavera (V)

\$59 Per Person Package*

Menu Items and Prices Subject to Change*

Served with daily house potato, seasonal vegetable, & Artisan bread

Salad & Soup

Select One of the Following

Local Organic Live Greens, Candied Pecans, Citrus Vinaigrette

Caesar with 24 Month Parmesan Reggiano

Pacific Clam Chowder

Entrées

Select Three of the Following

Filet Mignon 10oz

Seasonal Fresh Fish

USDA Prime New York Steak

USDA Prime Ribeye Steak

Roasted Rack of Lamb

Filet Mignon & Prawns

Prawns Scampi Style

Chicken Marsala

\$79 Per Person Package*

Menu Items and Prices Subject to Change*

Served with daily house potato, seasonal vegetable, & Artisan bread

Salad & Soup

Select One of the Following

Local Organic Live Greens, Candied Pecans, Citrus Vinaigrette

Caesar with 24 Month Parmesan Reggiano

Pacific Clam Chowder

Entrées

Select Three of the Following

Filet Mignon 12oz

Filet & Lobster

Seafood Platter

Lobster Tail, Sea Scallops, Ocean Prawns

Seasonal Fresh Fish

USDA Prime New York Steak & Prawns

USDA Prime Ribeye Steak & Scallops

Sides*

*Menu Items and Prices subject to change

Additional sides available at \$5 per person for each side

House Mashed Potatoes Three

Cheese Potato Au Gratin Baked

Potato

House Rice

Asparagus

Green Beans with Bacon

Seasonal Vegetables

Banquet Dessert Menu*

*Menu Items and Prices subject to change

All of our desserts are house made

\$8 per person

Please select one from following menu

Marion Berry Cobbler a la mode

New York Cheese Cake with Salted Caramel & Pecans

Crème Brulee

Chocolate Lava Cake

Dessert Sampler

\$14 per person

Select three from above

\$39 per Person Buffet Menu*

*Menu Items and Prices subject to change

Select two entrees & two sides

Salad is available for an additional \$6 per person

USDA Prime New York Strip Loin

Chinook "King" Salmon

Chicken Marsala

\$69 per Person Buffet Menu*

*Menu Items and Prices subject to change

Select one salad, two entrees, one carving entrée, & two sides

Salads & Soup

Local Organic Live Greens, Candied Pecans, Citrus Vinaigrette

Caesar with 24 Month Parmesan Reggiano

Pacific Clam Chowder

Entrees

USDA Prime New York Strip Loin

Chinook "King" Salmon Chicken Marsala

Shrimp Scampi

Carving Entrees

USDA Prime Prime Rib

Pork Tenderloin

Buffet Desserts*

*Menu Items and Prices subject to change

All of our desserts are house made

\$8 per person

Please select one from following menu

Chocolate Mousse

New York Cheese Cake with Salted Caramel & Pecans

Mixed Berry Cobbler

Executive Chef

Sharon Fabiana