

Private Luncheon Menu Two

\$35 per person

Four Course Choice Selection

Appetizer

(Choice of one appetizer for entire party)

Shrimp Tempura

Thai mango dipping sauce

Maryland Lump Crab Cakes

Traditional remoulade sauce

Salad

(Choice of one salad for entire party)

House Salad

Mixed greens, tomatoes, cucumbers, kalamata olives in a lemon vinaigrette

Traditional Caesar Salad

Romaine hearts, seasoned croutons, fresh parmesan cheese

Entrée

Baked Stuffed Shrimp

Lump crabmeat & Ritz cracker stuffing. Drawn butter & lemon

Saffron Seafood Risotto

Shrimp, scallops, swordfish, cod, fresh tomatoes & spinach

Grilled Filet Mignon

8 oz. Mushroom - Cognac demi - glace, mashed potatoes

Grilled Chilean Sea Bass Picatta

Lemon, caper, Pinot - Grigio butter sauce

Chicken Saltimbocca

Prosciutto, fresh sage, & mozzarella. Brown butter, Chardonnay sauce

All entrees served with vegetable and starch unless already designated.

Dessert

(Choice of one dessert for entire party)

Chocolate Flourless Torte

Vanilla ice cream

Oreo Cookie Cake

Butter cream layered, chocolate cake, vanilla ice cream

Coffee or Tea

Entrees must be pre-ordered. All beverages are based on consumption.

Price excludes 6% CT sales tax and 18% gratuity.