



Private Dinner

Menu \$55

3 COURSE MENU

FIRST COURSE
(GUEST CHOICE)

LOBSTER BISQUE
sherry vinegar, fine herbs

CAESAR SALAD
parmesan reggiano,
house caesar dressing,
brioche croutons

WEDGE SALAD
iceberg wedge, smoked tomato,
smoked bacon, brioche gremolata,
kenny's smoked bleu cheese dressing
Substitute for \$3 per guest

MAIN COURSE
(GUEST CHOICE)

LAGUNA BLANCA
SALMON
truffle bearnaise,
charred broccoli,
herbed whipped potatoes

BERRY'S FARM
BASEBALL CUT SIRLOIN
red wine bordelaise,
charred broccoli,
herbed whipped potatoes

SPRINGER MOUTAIN
CHICKEN BREAST
seasonal sauce,
charred broccoli,
herbed whipped potatoes

DESSERT COURSE
(GUEST CHOICE)

LEMON CHEESECAKE
lemon curd, white chocolate
mousse, butter cookie crumble,
candied lemon zest

CHOCOLATE MOUSSE CAKE
espresso simple syrup, ganache,
strawberry coulis

ADDITIONAL CUTS & ACCOMPANIMENTS

*All cuts & accompaniments must be selected for your event one week prior.
Some pricing and availability subject to guest count.*

- MENU UPGRADES -

CREEKSTONE FARM
NEW YORK STRIP
12 oz.
\$20 per order

CREEKSTONE FARM
RIBEYE
12oz.
\$22 per order

CREEKSTONE
FARM FILET
7oz.
\$38 per order

- ADDITIONS -

*All seafood additions charged per final guest
count*

CRAB CAKE \$20 LOBSTER TAIL \$30
(3) SHRIMP \$6.

- STYLES (LIMIT 1)-

BROOKLYN
smoked bleu cheese,
bacon, grilled onions
\$4 per order

OSCAR STYLE
lump crab &
truffle bearnaise
\$20 per order

FORAGER
mushrooms, grilled onions, black truffle butter
\$4 per order

- FAMILY STYLE -

*\$8 per guest + \$2 per
additional side*

BRUSSELS SPROUTS
chili honey vinaigrette
& candied pecans

ROASTED MUSHROOMS
miso-ginger butter

MAC & CHEESE
jarslberg & cheddar



Private Dinner

Menu \$69

4 COURSE MENU

BAKED GOAT CHEESE
Za’atar, Blue Dog Bread

AHI TUNA TARTARE
Cucumber, Yuzu Kosho Aioli
Crispy Garlic, Sweet Soy

STARTER COURSE
(CHOOSE 2)

THE BUTCHERS BOARD
Roatating Chef’s Whim

FREEDOM RUN FARM
LAMB MEATBALLS
Summer Squash, Toun, Dukkah

SOUP OR SALAD COURSE
(GUEST CHOICE)

LOBSTER BISQUE
sherry vinegar, fine herbs

CAESAR SALAD
parmesan reggiano,
house caesar dressing,
brioche croutons

WEDGE SALAD
iceberg wedge, smoked tomato,
smoked bacon, brioche gremolata, kenny’s
smoked bleu cheese dressing

Substitute for \$3 per guest

MAIN COURSE
(GUEST CHOICE)

LAGUNA BLANCA
SALMON

truffle bearnaise,
charred broccoli,
herbed whipped potatoes

BERRY’S FARM
BASEBALL CUT SIRLOIN

red wine bordelaise,
charred broccoli,
herbed whipped potatoes

SPRINGER MOUTAIN
CHICKEN BREAST

seasonal sauce, charred broccoli,
herbed whipped potatoes

DESSERT COURSE
(GUEST CHOICE)

LEMON CHEESECAKE
lemon curd, white chocolate
mousse, butter cookie crumble,
candied lemon zest

CHOCOLATE MOUSSE CAKE
espresso simple syrup,
strawberry coulis,
ganache

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