



Dinner Event Menu

\$39 (per person)

(Plus service charge and sales tax)

Variety of House Rolls and Butter Provided

Starters

You may select 1 salad for your entire group

House Salad

*Organic baby greens, cucumber,
tomato and balsamic vinaigrette*

Caesar Salad

*Chopped hearts of romaine,
Parmigiano Reggiano and
house-made croutons*

Main Course

1 pre-selected entrée per person

(you may select a maximum of 3 entrées for your entire group)

Bistro Filet **GF**

*Grilled marinated steak, with roasted garlic
mashed potatoes and demi-glace
with seasonal vegetables*

Chicken Provençal **GF**

*Grilled marinated chicken breast with
rosemary roasted red potatoes and a
tomato, herb, caper sauce with
seasonal vegetables*

Almond Crusted Salmon

*Sun dried tomato and bacon pearl pasta,
spinach, sherry cream*

Vegetarian or Vegan Options Available

As a substitution for main course entrée

Steak and Salmon Duet

(whole group only option)

(Add \$6 per person)

*With roasted garlic mashed potatoes, seasonal vegetables,
sherry cream and demi-glace*

Beverage Service \$3 (per person)

Juice, Soda, Coffee or Tea

GF = Gluten-Free

All prices and menu items subject to change