

# Private Dining Menu

3 COURSE

1 Appetizer, Main & Dessert

- 2 People Dining - \$300
- 4 People Dining - \$500
- 6+ People \$120 Per Person

4 COURSE

2 Appetizer, Main & Dessert

- 2 People Dining - \$400
- 4 People Dining - \$640
- 6+ People \$140 Per Person



FIRST COURSE

Caesar Salad

Chopped romaine lettuce, croutons, parmesan cheese & house-made caesar dressing

Bite Sized Beef Sliders

Angus beef, lettuce, tomatoes, sweet pickles, cheddar cheese & house-made chipotle sauce

Oven Baked Shrimp

Jumbo shrimp, bread crumbs, parmesan, cheddar cheese & white wine alfredo sauce

Island Jumbo Coconut Shrimp

Jumbo shrimp toasted in flaky coconut & sweet chili dip

Rosé Shrimp Boat

Jumbo shrimp, minced peppers, onions, rosé white wine sauce & grilled pita

Garlic Bread

French loaf, garlic butter, mozzarella & cheddar cheese, balsamic vinegar

Teriyaki Chicken Skewers

Grilled chicken breast, house-made glaze sauce

New York Strip

6oz grilled sirloin steak, garlic mashed potatoes, caramelized onions, seasonal vegetables, house-made red wine reduction sauce

Stuffed Chicken Breast

Herb stuffed chicken breast, garlic mashed potatoes, roasted capsicum & grilled asparagus, house-made white wine sauce

MAIN COURSE

Filled Salmon

6oz Stuffed Atlantic salmon (spinach, cream cheese, chopped onions & garlic), garlic mashed potatoes, seasonal vegetables, house-made mushroom white wine sauce

Lamb Chops

Rosemary grilled lamb chops, roasted potatoes, seasonal vegetables, caramelized house-made red wine reduction sauce

Ravioli

Steak slice, peppers, onions, garlic, mushroom, parmesan cheese, house-made rosé white wine sauce

Seafood Lover Pasta

Shrimp and lobster linguine, parmesan cheese house-made rosé cream sauce, Italian garlic loaf

Teriyaki Chicken Skewers

Grilled chicken breast, house-made glaze sauce

DESSERT

White Chocolate Brownie

Warm white chocolate brownies served with vanilla ice cream, and whip cream, topped with a chocolate glaze

Baked Apple Crumble

Baked apple crumble served with vanilla ice cream, whip cream, topped with a caramel glaze