

SIT-DOWN MENU

OPTION #1

\$36 PER PERSON FOR 3 HOURS
PLUS TAX + GRATUITY

CHOICE OF:

2 SALADS
3 ENTREES
2 DESSERTS

(SOME ENTRÉE ITEMS @ ADDITIONAL COST)

OPTION #2

\$40 PER PERSON FOR 3 HOURS
PLUS TAX + GRATUITY

CHOICE OF:

2 APPETIZERS
2 SALADS
3 ENTREES
2 DESSERTS

(SOME ENTRÉE ITEMS @ ADDITIONAL COST)

APPETIZERS

<p>GF MOLCAJETE GUACAMOLE GROUND IN A TRADITIONAL "PIG" LAVA BOWL</p>	<p>FRENCH ONION SOUP W/ A JARLSBERG CRUST</p>	<p>JUMBO WINGS (CHOOSE ONE) BUFFALO BBQ ASIAN HOT "PAINTED" W/ ALL THE SAUCES</p>	<p>3 BEAN NACHOS (CHOOSE ONE) PICO DE GALLO SOUR CREAM GUACAMOLE SHREDDED CHICKEN BUFFALO CHICKEN VEGETARIAN BBQ PULLED PORK STEAK NACHOS</p>
<p>**SUSHI TUNA ON CRISPY WONTONS W/ AVOCADO ASIAN SLAW & WASABI</p>	<p>ASIAGO GARLIC BREAD DRIPPING WITH ASIAGO CHEESE & A MARINARA SAUCE FOR DIPPING</p>	<p>GF STEAMED LITTLENECK CLAMS PANCETTA, TOMATO, & JALAPENOS, IN A TEQUILA LIME BROTH</p>	<p>CLAMS CASINO SIX WHOLE CLAMS, PANCETTA, PEPPERS & BREADCRUMBS</p>
<p>CALAMARI W/ A CHIPOTLE REMOULADE</p>	<p>FRENCH FRIES (CHOOSE ONE) BIG PLATTER MELTED CHEDDAR CHILI CHEDDAR CHEDDAR BACON TRUFFLE PARMESAN SWEET POTATO</p>	<p>GF MUSSELS GARLICKY & SIZZLING IN AN IRON SKILLET</p>	<p>JUMBO LUMP CRAB CAKES W/ A SPICY REMOULADE</p>
<p>*THAI STEAK STICKS CHILI RUBBED W/ A SPICY PEANUT DIPPING SAUCE ON A COOL CUCUMBER SALAD</p>		<p>FRIED MOZZARELLA W/ HOMEMADE MARINARA</p>	

SALAD

GF SIMPLE GREENS

ORGANIC MESCLUN | CHERRY TOMATOES |
HOUSE BALSAMIC DRESSING

CAESAR

HEARTS OF ROMAINE | SHAVED REGGIANO | GARLIC CROUTONS

GF ROASTED BEET & GOAT CHEESE

BABY ARUGULA | BALSAMIC REDUCTION

GF APPLE BRIE & WALNUT

MESCLUN GREENS | RED WINE VINAIGRETTE

GF CHOPPED SALAD

MESCLUN GREENS | LENTILS | TOMATOES | CARROTS
ONIONS | GORGONZOLA | RED WINE VINAIGRETTE

GF GRILLED WATERMELON QUINOA SALAD ^{13.}

RED QUINOA | GRILLED WATERMELON | FETA CHEESE |
ARUGULA | POMEGRANATE VINAIGRETTE |

GF MANGO AVOCADO PECAN GOAT CHEESE SALAD

BABY SPINACH | RED WINE VINAIGRETTE

THE DRAGON BOWL

BROWN RICE STIR-FRY | MUSHROOMS | MIXED LOCAL VEGGIES |
SRIRACHA | SOY SAUCE

MOM'S HOMEMADE BBQ RIBS

CORN BREAD CASSEROLE | GINGER GLAZED CARROTS

A SIMPLE LINGUINE

BABY HEIRLOOM TOMATOES | MOZZARELLA | BASIL | GARLIC & OIL

GF *GRILLED 18 OZ. PRIME NY STRIP STEAK

(ADDITIONAL CHARGE)

TRUFFLE POTATO AU GRATIN | SAUTÉED SPINACH

***SESAME ENCRUSTED AHI TUNA**

(ADDITIONAL CHARGE)

ROASTED SWEET POTATOES | GARLIC SPINACH | HOISIN BBQ |
HOT MUSTARD SAUCE

***MARINATED SKIRT STEAK**

MASHED POTATOES | ROASTED BROCCOLI | CRISPY FRIED ONIONS

CHICKEN MARSALA

ROASTED MUSHROOM MARSALA WINE SAUCE | CAPELLINI CAKE | HARICOT VERT

BAKED GNOCCHI MAC & CHEESE

CHEDDAR CHEESE | PARMESAN CHEESE | SPINACH | BACON

GF= GLUTEN FREE CHOICE

DESSERT

BANANA CHEESECAKE CHIMICHANGA

W/ CARAMEL & CHOCOLATE SAUCE

SALTED CARAMEL CAKE

W/ VANILLA ICE CREAM

BROWNIE BOMBER

W/ VANILLA OR CHOCOLATE ICE CREAM

MAKE YOUR OWN ICE CREAM SANDWICH

CHOCOLATE CHIP COOKIES CHOICE OF VANILLA ICE CREAM WHIP CREAM AND HOT FUDGE

NY STYLE CHEESECAKE

SERVED W/ FRESH BERRIES

APPLE CRANBERRY CRUMB PIE

CHOICE OF VANILLA

FLOURLESS CHOCOLATE CAKE

(GLUTEN FREE CHOICE)

CRÈME BRULEE

W/ ALMOND BISCOTTI

RICE PUDDING ZEPPOLES

RICE PUDDING IN A ZEPPOLE BATTER FRIED WITH CINNAMON W/ CHOCOLATE, CARAMEL
AND VANILLA BEAN ANGLAISE DIPPING SAUCES

CHOCOLATE PEANUT BUTTER PIE