



## PRIVATE DINING DINNER MENUS

### **MENU A-** \$55 per person (excluding tax and gratuity)

#### **appetizers** (served family style)

assorted grilled bread pizzas

*shaved parmesan, prosciutto, arugula & olive oil*

*spicy sausage, marinara, oregano & fresh mozzarella*

maryland jumbo lump crab cakes

*crispy spinach, jalapeno caper mayo*

#### **salad** (served per person)

214 mixed field green salad

*sweet Texas tomatoes, crispy smoked bacon, aged cheddar, buttered croutons, herbed buttermilk*

#### **entrée** (choice of)

pan seared snapper

*tomato-avocado relish, cabbage radish slaw, cilantro lime drizzle*

or

chicken and the egg

*airline chicken, chicken liver scotch egg & chicken gravy*

#### **dessert** (served per person)

strawberry rhubarb poundcake

*citrus strawberry rhubarb sauce, candied rhubarb*

### **MENU B-** \$64 per person (excluding tax and gratuity)

#### **appetizers** (served family style)

lollipop lamb chops

*mint honey glaze*

maryland jumbo lump crab cakes

*crispy spinach, jalapeno caper mayo*

#### **salad** (served per person)

baby arugula salad

*baby arugula, brandy soaked cherries, sliced pt. reyes bleu cheese with fig dressing*

#### **entrée** (choice of)

grilled halibut

*artichoke caper compote, preserved lemon glaze*

or

pan seared filet of beef

*tomato confit and spicy hollandaise*

#### **sides** (served family style)

naughty cream corn

mac and cheese our way smoked gouda and serrano ham

sautéed green beans

#### **dessert** (choice of)

tx sized kahlua cupcake  
*dark chocolate kahlua buttercream, kahlua anglaise, chocolate sauce*  
inside out key lime pie  
*candied lime zest, raspberry coulis*

**MENU C-** \$75 per person (excluding tax and gratuity)

**appetizers** (served family style)

crab stuffed mushrooms  
*lump crab, port salut, sherry reduction*  
shrimp and cayenne deviled eggs  
*poached shrimp in a sweet & Spicy egg*  
spicy fried lobster  
*bacon-cheddar grits, brandy reduction*

**salad** (choice of)

mizuna salad  
*marinated strawberries, toasted hazelnuts, rhubarb vinaigrette*  
**or**

baby arugula

*brandy soaked cherries, sliced pt. reyes bleu cheese with a fig dressing*

**entrée** (choice of)

daily fish feature  
*chefs choice*

chicken and the egg

*airline chicken, chicken liver scotch egg & chicken gravy*

pan seared filet of beef

*tomato confit and spicy hollandaise*

**sides** (served family style)

naughty cream corn  
mac and cheese our way smoked gouda and serrano ham  
lemon & garlic broccoli

**dessert** (choice of)

inside out key lime pie  
*candied lime zest, raspberry coulis*  
tx sized kahlua cupcake  
*dark chocolate kahlua buttercream, kahlua anglaise, chocolate sauce*  
strawberry rhubarb poundcake  
*citrus strawberry rhubarb sauce, candied rhubarb*