

## Private Dining Menus

**Menu A- \$55 per person** (excluding tax and gratuity)**Appetizers** (served family style)

Assorted Flat Bread Pizzas

*arugula-fontina-proscuitto and artichokes-goat cheese-pinenuts*

Maryland Jumbo Lump Crab Cakes

*wilted arugula and tomato relish***Salad** (served per person)

Mixed Field Green Salad

*sweet 100 s, ricotta salada cheese and balsamic vinaigrette***Entrée** (choice of)

Pan Seared Atlantic Salmon

*artichokes, fingerlings and roasted tomato buerre blanc*

or

Rotisserie Roasted Organic Chicken

*whipped potato, asparagus and herb jus***Dessert** (served per person)

Seasonal Fruit Crisp

*vanilla bean ice cream***Menu B- \$64 per person** (excluding tax and gratuity)**Appetizers** (served family style)

Fried Portobello Mushrooms

*cilantro mayonnaise and herb celery root*

Maryland Jumbo Lump Crab Cakes

*wilted arugula and tomato relish***Salad** (served per person)

Mixed Field Green Salad

*sweet 100 s, ricotta salada cheese and balsamic vinaigrette***Entrée** (choice of)

Pan Seared Lemon Sole

*herb gnocchi, leeks and wild mushrooms*

or

Petite Filet of Beef

**Sides**(served family style)

Creamy Whipped Potatoes

Steamed Asparagus

**Dessert** (choice of)

Blueberry Pound Cake

*amaretto cream*

or

Lemon Cannoli

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

**Appetizers** (served family style)

Assorted Flat Bread Pizzas

*arugula-fontina-prosciutto and artichokes-goat cheese-pinenuts*

Maryland Jumbo Lump Crab Cakes

*wilted arugula and tomato relish*

Salmon Tartare

*radishes, cucumbers and homemade crispy chips*

**Salad** (choice of)

Caesar Salad

*garlic croutons parmesan reggiano*

or

Baby Spinach Salad

*crisp apple, goat cheese, toasted walnuts*

**Entrée** (choice of)

Pan Seared Atlantic Salmon

*artichokes, fingerlings and roasted tomato buerre blanc*

Petite Filet of Beef

Herb Grilled Lamb Loin

*warm fontina cheese-grits and mint chimichurri*

**Sides**(served family style)

Creamy Whipped Potatoes

Steamed Asparagus

Artichoke Gratin

**Dessert** (choice of)

Blueberry Pound Cake

or

Lemon Cannoli

Above menus for seated dinners up to 40 people

House Wine- \$33 per bottle

House Beer- \$5 per bottle

**Food and Beverage Minimum Guarantees**

(all minimums do not include sales tax and 20% gratuity)

Sunday-Tuesday            \$1,500

Wednesday                \$2,500

Thursday                  \$3,500

Friday & Saturday        \$4,500