



RESERVE ROOM MENU

THE BEGINNINGS

- for the table -

*Blue Point Oysters,
Littleneck Clams,
Colossal Crab Cocktail,
Wild Caught Shrimp Cocktail
Tuna Tacos Ceviche*

SOUP

- guest choice -

lobster bisque or french onion soup

SALAD

- guest choice -

caesar salad, house salad, or wedge salad

THE MAINS

- choose one in addition to mains -

*45 Day Dry Aged Steaks
Bone-In Prime Ribeye, 24 oz.
Bone-In Kansas City Strip, 20 oz.
Filet Mignon, 12 oz.*

- guest choice-

*Roasted Organic Chicken
Chilean Sea Bass with Shrimp
Roasted Branzino
Lobster Pasta*

THE SIDES

- for the table -

*mashed potatoes creamed spinach
roasted potatoes burnt broccoli
french fries brussels w/ bacon*

THE ENDINGS

*individual dessert tasting
coffee, tea, cappuccino, espresso*

\$165 pp

not inclusive of alcohol, taxes, and gratuity

- A Private Server and exclusive Reserve Wine List will be provided to you and your guests-



**RESERVE ROOM
STEAK EXPERIENCE**

- all served steakhouse style for table to share -

THE BEGINNINGS

*Blue Point Oysters,
Colossal Crab Cocktail,
Wild Caught Shrimp Cocktail
Lollipop Lamb Chops*

SALAD

Iceberg Wedge Salad

THE STEAKS

*30 day Dry aged Prime Bone-in Ribeye
45 day Dry aged Prime Porterhouse Steak
60 day Dry aged Kansas City Strip*

THE SIDES

*Mashed Potatoes
Roasted Rosemary Potatoes
Creamed Spinach
Brussel Sprouts with Bacon*

CHEF DESSERT TASTING

*individual dessert tasting
coffee, tea, cappuccino, espresso*

\$195 pp

not inclusive of alcohol, taxes, and gratuity

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