

### Private Dining Menus

1 appetizer, choice of 2 entrees, 1 dessert: \$27++ per person  
choice of 2 appetizers, choice of 2 entrees, choice of 2 desserts: \$31++ per person  
choice of 2 appetizers, choice of 3 entrees, choice of 2 desserts: \$33++ per person  
choice of 3 appetizers, choice of 4 entrees, choice of 3 desserts: \$37++ per person

#### choice of entrees:

##### **Lettuce Wrapped Turkey Burger**

*iceberg lettuce, tomato, mozzarella,  
balsamic caramelized onions, avocado*

##### **Mushroom Burger**

*natural grass fed beef, Spanish onions, pickles,  
smoked gouda, lettuce, tomato*

##### **Roasted Chicken Panini**

*onion-tomato jam, arugula, tomatoes, rosemary aioli  
**Medium Rare Beyond Meat Burger** GF/V  
*beet & potato veggie burger, arugula, tomato, onion,  
vegan grain roll**

##### **Portobello Mushroom Sandwich**

*grilled portobello mushrooms, frisee, tomato, swiss,  
caramelized onions, rosemary chimichurri aioli*

##### **Crab Cake Sandwich**

*lettuce, tomato, mustard-chive sauce*

##### **Margherita Flatbread**

*tomatoes, mozzarella, basil*

##### **Salsiccia Flatbread**

*spicy Italian sausage, mozzarella, caramelized onions*

##### **Butternut Squash Carbonara**

*linguini, pancetta, broccoli, sage, pecorino romano*

##### **Eggplant Lasagna Roll**

*spinach, ricotta, parmesan, mozzarella, marinara*

##### **Pepperoni Cauliflower Pizza** GF

*cauliflower pizza crust, tomato sauce, green peppers,  
onions, tomatoes, mozzarella & pepperoni*

#### choice of appetizers:

##### **Tomato Soup**

*house made croutons*

##### **Quinoa Tabbouleh Salad**

*heirloom tomatoes, cucumbers, onions, chickpeas,  
arugula, basil vinaigrette*

##### **Kale Caesar Salad**

*shaved parmesan, herb focaccia croutons,  
classic caesar dressing*

##### **Beet, Pear & Farmers Cheese** GF

*pickled beets, haricot verts, toasted almonds,  
queso fresco, champagne vinaigrette*

##### **White Bean Caprese Salad** GF

*heirloom tomato, mozzarella, white beans, basil  
balsamic, micro spectrum mix*

#### choice of desserts:

##### **Seasonal Berries** GF

##### **Chocolate Flourless Cake** GF

*gluten free cake, raspberry sauce, whipped crème,  
vanilla gelato*

##### **Citrus & Berry Symphony**

*oranges, grapefruit, strawberries, raspberries,  
two scoops sorbet, mint*

##### **Berry Hibiscus Tea Crème Brule Gelato**

*two scoops, vanilla or chocolate*

## Private Dining Menus

1 appetizer, choice of 2 entrees, 1 dessert: \$38++ per person *\*ribeye, ny strip & grouper not included\**  
choice of 2 appetizers, choice of 2 entrees, choice of 2 desserts: \$46++ per person *\*ribeye not included\**  
choice of 2 appetizers, choice of 3 entrees, choice of 2 desserts: \$53++ per person  
choice of 3 appetizers, choice of 4 entrees, choice of 3 desserts: \$65++ per person

### choice of appetizers:

#### Tomato Soup

*house made croutons*

#### Quinoa Tabbouleh Salad

*heirloom tomatoes, cucumbers, onions, chickpeas,  
arugula, basil vinaigrette*

#### Spinach Salad **GF**

*pickled red onions, goat cheese, maple walnuts, roasted  
apples, blood orange shallot vinaigrette*

#### Kale Caesar Salad

*parmesan, herb focaccia croutons, caesar dressing*

#### Beet, Pear & Farmers Cheese **GF**

*pickled beets, haricot verts, toasted almonds, queso  
fresco, champagne vinaigrette*

#### White Bean Caprese Salad **GF**

*heirloom tomato, mozzarella, white beans, basil  
balsamic, micro spectrum mix*

#### Bruschetta

*marinated sherry figs, goat cheese, micro basil*

#### Roasted Beet Carpaccio **GF**

*feta cheese, micro greens, pomegranate vinaigrette*

#### Calamari Fritti

*kalamata olive roasted garlic dip*

### choice of entrees:

#### Bolognese

*spaghetti, classic bolognese sauce, parmesan, basil*

#### Tomato Potato Gnocchi

*cherry tomatoes, grilled corn, zucchini, toasted walnuts,  
feta, parmesan, lemon zest, poached egg*

#### Brown Rice & Butternut Squash Risotto

*mushrooms, kale, butternut squash, parmesan*

#### Black Grouper

*farro, roasted cauliflower, orange segments, pistachio,  
ricotta, shredded radicchio, micro arugula*

#### Cilantro Lime & Garlic Salmon

*roasted fingerling potatoes, broccolini*

#### Springer Mountain Farms Chicken Breast

*roasted fingerling potatoes, broccolini,  
lavender-honey-lemon sauce*

#### 12oz Aspen Ridge New York Strip Steak

*roasted garlic mashed potatoes, red wine sauce*

#### Pan Seared 18oz Aspen Ride Ribeye

*roasted garlic mashed potatoes*

#### Beef Mushroom Burger

*natural grass fed beef, Spanish onions, pickles,  
smoked gouda, lettuce, tomato*

#### Portobello Mushroom Sandwich

*grilled portobello mushrooms, frisee, tomato, swiss,  
caramelized onions, rosemary chimichurri aioli*

### choice of desserts:

#### Seasonal Berries **GF**

#### Chocolate Flourless Cake **GF**

*gluten free cake, raspberry sauce, whipped crème,  
vanilla gelato*

#### Citrus & Berry Symphony

*oranges, grapefruit, strawberries, raspberries,  
two scoops sorbet, mint*

#### Berry Hibiscus Tea Crème Brule

#### Gelato

*two scoops, vanilla or chocolate*

### Beer & Wine Standard:

first hour: \$14++ per person  
additional hours: \$9++ per person

-Ch. Ste. Michelle Chardonnay, Ruffino Pinot Grigio, Tom Gore Cabernet, Mark West Pinot Noir  
-Blue Moon, Sam Adams, Miller Lite, Corona, Heineken

### Beer & Wine Premium:

first hour: \$17++ per person  
additional hours: \$11++ per person

-Tormaresca Chardonnay, Ruffino Pinot Grigio, Spellbound Cabernet, Mark West Pinot Noir  
-Dogfish Belgian White, Flying Dog Pale Ale, Port City Porter, Devil's Backbone Lager, Stella Artois

### Full Bar Standard:

first hour: \$22++ per person  
second hour: \$12++ per person  
additional hours: \$10++ per person

-Ch. Ste. Michelle Chardonnay, Ruffino Pinot Grigio, Tom Gore Cabernet, Mark West Pinot Noir  
-Blue Moon, Sam Adams, Miller Lite, Corona, Heineken  
-Smirnoff, Beefeater, Don Q Cristal, Cazadores Blanco, Jim Beam, Canadian Club, JW Red

### Full Bar Premium:

first hour: \$26++ per person  
second hour: \$14++ per person  
additional hours: \$10++ per person

-Tormaresca Chardonnay, Ruffino Pinot Grigio, Spellbound Cabernet, Mark West Pinot Noir  
-Dogfish Belgian White, Flying Dog Pale Ale, Port City Porter, Devil's Backbone Lager, Stella Artois  
-Tito's, Tanqueray, Bacardi Superior, 1800 Silver, Elijah Craig, Jameson, Dewar's

### On Consumption:

Standard Spirit: \$9++ per drink  
Premium Spirit: \$11++ per drink

-Smirnoff, Beefeater, Don Q Cristal, Cazadores Blanco, Jim Beam, Canadian Club, JW Red  
-Tito's, Tanqueray, Bacardi Superior, 1800 Silver, Elijah Craig, Jameson, Dewar's

Standard Wine: \$9++ per glass  
Premium Wine: \$11++ per glass

-Ch. Ste. Michelle Chardonnay, Ruffino Pinot Grigio, Tom Gore Cabernet, Mark West Pinot Noir  
-Tormaresca Chardonnay, Ruffino Pinot Grigio, Spellbound Cabernet, Mark West Pinot Noir

Standard Beer: \$6++ per bottle/can  
Premium Beer: \$7++ per bottle/can

-Blue Moon, Sam Adams, Miller Lite, Corona, Heineken  
-Dogfish Belgian White, Flying Dog Pale Ale, Port City Porter, Devil's Backbone Lager, Stella Artois

## RED WINE / VINO ROSSO – GL/BTL

Tom Gore Cabernet **10/38**  
*California*  
The Federalist Cabernet **14/52**  
*Lodi, California*  
Napa Valley Quilt Cabernet **18/68**  
*Napa Valley, California \*2015\**  
Toad Hollow Merlot **11/42**  
*Sonoma, California*  
Dona Paula Malbec **9/34**  
*Argentina*  
Mark West Pinot Noir **9/34**  
*California*  
Acrobat Pinot Noir **16/64**  
*Oregon*  
Jasci e Marchesani Montepulciano **10/38**  
*Abruzzo, Italy*  
Prunotto Fiulot Barbera **11/42**  
*Barbera d'Asti, Piedmont, Italy*  
Cecchi Chianti Classico **11/42**  
*Tuscany, Italy*  
Austin Hope "Troublemaker" Blend **11/42**  
*California*  
Simi Cabernet Sauvignon **88**  
*Alexander Valley, Sonoma, California*  
Jordan Winery Cabernet Sauvignon **74**  
*Alexander Valley, Sonoma, California \*2013\**

Louis M. Martini Cabernet **48**  
*Sonoma, California*  
Robert Mondavi Oakville Cabernet **92**  
*Oakville, Napa Valley, Cabernet \*2014\**  
Wild Horse Merlot **52**  
*California*  
MacMurray Estate Pinot Noir **62**  
*Central Coast, California*  
Diora La Petite Grace Pinot Noir **74**  
*Monterrey, California*  
Del Fin Del Mundo Reserva Malbec **68**  
*Patagonia, Argentina \*2011\**  
Barossa Valley Shiraz **52**  
*Australia*  
Prima-Mano Primitivo **72**  
*Puglia, Italy \*2003\**  
Fontanafredda Langhe Nebbiolo **66**  
*Piedmont, Italy*  
Torres "Celeste" Tempranillo **66**  
*Castilla y Leon, Spain*  
Castello Banfi Rosso di Montalcino **82**  
*Tuscany, Italy \*2015\**  
Silverado Vineyards Sangiovese **72**  
*Napa Valley, California \*2010\**  
Robert Mondavi Maestro Red Blend **80**  
*Napa Valley, California \*2014\**

## BOLD & RARE REDS / VINO ROSSO AUDACE E RAROS – BTL

Michael David Ancient Vine Cinsault **94**  
*Lodi, California \*2015\**  
Col Solare Red Blend **105**  
*Red Mountain, Columbia Valley, WA \*2013\**  
Luce Della Vite Montalcino **160**  
*Tuscany, Italy \*2003\**  
Pio Cesare Barolo Nebbiolo **138**  
*Piedmont, Italy \*2013\**  
Prunotto Barbaresco Nebbiolo **92**  
*Piedmont, Italy \*2012\**

Bertani Amarone della Volpolicella **112**  
*Veneto, Italy \*2014\**  
Jean Leon Vinya Le Havre Reserva Cab **88**  
*Catalonia, Spain*  
Chateau Ste. Michelle Ethos Reserve Cab **96**  
*Columbia Valley, WA \*2013\**  
Robert Mondavi To Kalon Reserve Cab **260**  
*Oakville, Napa Valley, California \*2014\**  
Bolla Le Origini Amarone della Valpolicella **125**  
*Veneto, Italy \*2010\**

## SPARKLING WINE / VINO FRIZZANTE – GL/BTL

Segura Viudas Cava Brut 187ml **8**  
*Catalonia, Spain*  
Segura Viudas Cava Brut Rose 187ml **8**  
*Catalonia, Spain*  
Mionetto Organic Prosecco **11/46**  
*Veneto, Italy*  
Roederer Estate Brut 375ml **18**  
*Anderson Valley, California*  
Chandon Brut Classic **78**  
*California*  
Nicolas Feuillatte Brut Cuvee **80**  
*Champagne, France*

## WHITE WINE / VINO BIANCO – GL/BTL

Chateau Ste. Michelle Chardonnay **9/34**  
*Washington State*  
Tomaresca Unoaked Chardonnay **10/38**  
*Italy*  
Hess Collection Chardonnay **11/42**  
*Shirton Creek, Monterey, California*  
Ruffino Lumina Pinot Grigio **9/34**  
*Italy*  
Ava Grace Pinot Grigio 375ml can **11**  
*California*  
Bollini Pinot Grigio **13/52**  
*Italy*  
Matanzas Creek Sauvignon Blanc **11/42**  
*Sonoma, California*  
Loveblock Sauvignon Blanc **16/64**  
*Marlborough, New Zealand*  
Anew Riesling **9/34**  
*Washington State*  
Bertani Sereole Soave **56**  
*Veneto, Italy*  
Cerulli Spinuzzi Pecorino Cortaldo **62**  
*Abruzzo, Italy*

## ROSE WINE / VINO ROSATO – GL/BTL

Medici Ermete Lambrusco **10/38**  
*Reggio Emilia, Italy*  
Band of Roses Rose **9/34**  
*Washington State*  
Ava Grace Rose 375ml can **11**  
*California*  
Fleur de Mer Rose **12/46**  
*Cotes de Provence, France*  
Jean Leon 3055 Rose **54**  
*Catalonia, Spain*

Robert Mondavi Fume Blanc **38**  
*Napa Valley, California*  
J Vineyards Pinot Gris **70**  
*California*  
Santa Margherita Pinot Grigio **68**  
*Trentino-Alto Adige, Italy*  
Marchesi Antinori Vermentino **64**  
*Italy \*2015\**  
Barboursville Vermentino Reserve **68**  
*Virginia*  
Williamsburg Wessex 100 Viognier **66**  
*Williamsburg, Virginia*  
Miner Family Chardonnay **88**  
*Napa Valley, California \*2016\**  
Terra d'Oro Chenin Blanc Viognier **42**  
*California*  
Copain "Tous Ensemble" Chardonnay **74**  
*Anderson Valley, California*  
Dr. Loosen "Blue State" Riesling **74**  
*Mosel, Germany*