

Private Dining Dinner Menu

Appetizer

(Select Two Shared for Table)

Steamed Portuguese Style Clams
Fried Calamari
Cuban Spring Rolls
Buffalo Wings
Baked Pork Belly

Second Course

(Select Two)

Cup of Beef Barley or Soup Du Jour
House Green Salad, *Balsamic Vinaigrette*
Caesar Salad
Cobb Salad

Entrées

(Select Four)

Best Of the Wurst

Schaller & Webbers Knockwurst, Bratwurst, Weisswurst, Sauerkraut, German Potato Salad

Heirloom Chicken Breast

Parmesan Herb, Roasted Red Potato, Haricot Vert, Veal Demi-Glace

Grilled Salmon

Lemon Beurre Blanc, Sweet Potato Puree, Asparagus

Crab Cake Entrée

Cilantro Rice, Haricot Verts, Tomato Gazpacho, Citrus Caper Remoulade

12oz NY Strip

Fingerling Potatoes, Herb Oil Button Mushrooms, Haricot Verts, Red Wine Reduction

8oz Filet Mignon

Whipped Potatoes, Seasonal Vegetables, Sherry Demi-Glace

Bone in Pork Chop

Cajun Crust, Pico De Gallo Risotto, Asparagus, Choco Red Wine Reduction

Country Mac & Cheese

Penne, Smoked Ham, Bacon, Onion, Gruyere Cheese Sauce, Seasoned Panko Breadcrumbs

Dessert

(Select One)

Brownie a la Mode
Apple Tart a la Mode
Carrot Cake
Crème Brûlée

\$50 per person

Prices do not include applicable sales taxes, or a Service Charge for your service staff. Final guarantee is required 3 business days prior to your event. Pricing cannot be in conjunction with employee discount or any other designated offer, discount, incentive promotion or dollar-off, limited-time promotion.