



Spring & Summer Private Dinner Menu

Please choose one item from each course.

Because we are opening privately, and ordering food for your group, we must have a set menu that is the same for everyone.

First Course

Southwest Caesar Salad with corn, black beans, red peppers & cotija cheese tossed in a jalapeno Caesar dressing with backbone

Our house salad: baby field greens with spiced pecans, crumbled goat cheese, red peppers and bacon tossed with our basil lime dressing

Baby Spinach with toasted pine nuts, kalamata olives, red onion, and shaved parmesan tossed with our champagne citrus vinaigrette

Entrée Course

Espresso chili crusted beef tenderloin with sharp cheddar garlic smashed potatoes and a Shinor Bock demi glace with fresh sugar snap peas, asparagus or green beans

Pecan smoked rack of lamb with goat cheese mashed potatoes in a pesto cream sauce with seasonal veggies

Macadamia crusted fresh Atlantic salmon, halibut, or Chilean Sea Bass filet with a mango basil sauce, blanched snow peas & Coconut basmati rice

Cumin coriander crusted bone in pork chop with sexy Swiss cheese grits or a corn soufflé with a citrus barbeque sauce and green beans

A popular combination is the macadamia crusted fish with sesame lacquered beef tenderloin on a bamboo skewer, coconut rice, mango basil sauce & snow peas

Veggie options: We are happy to accommodate any veggie lovers with any of the above vegetables choices, along with our grilled portabella mushrooms, southwest corn soufflé, garlic braised spinach, sugar snap peas or asparagus

Dessert Course

Chocolate ganache cheesecake with fresh berries
Lemon Drop Cheesecake with fresh strawberries

NY Style Cheesecake
Chocolate Toffee Mousse Cake
Chocolate Bourbon Pecan Pie
Buttermilk Pie

Prices range from \$32–38 per person, depending on entrée choices.

Price per person may be discounted if you are planning to have more than 50 guests

All meals are served on white linens and napkins with candlelight and fresh flowers on each table

The restaurant is yours for the evening so you can bring in private musicians, video equipment, pictures, easels, place cards for your guests, table decorations, etc.

We do not have a liquor license, therefore you are welcome to bring your own beer, wine, and/or champagne. We have all the appropriate stemware but we are not allowed to serve it...therefore you can pour it yourself at your tables.

A \$500 deposit is required at the time of booking then the balance due the night of the event.