



\$70 PER PERSON†

Starter choice of —

FLEMING'S SALAD**

walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of —

FILET & CRAB-STUFFED LOBSTER*

6oz Filet Mignon, North Atlantic split lobster tail topped with our savory crab imperial

DOUBLE BREAST OF CHICKEN

all-natural, roasted, white wine, mushroom, leek & thyme sauce

Side —

MASHED POTATOES

Dessert-

CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel

Menu is only available for events taking place June 4, 2024 – September 29, 2024
† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.
*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

**Item contains or may contain nuts.



\$40 PER PERSON†

Starter choice of

FRUIT PLATE

CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto

Entrée choice of

CHICKEN CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto with grilled chicken breast

CABERNET FILET*

6oz hand-cut Filet Mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach & garlic with campari tomatoes

Dessert

CHOCOLATE CHUNK COOKIES

packaged for Guests to take home