



A P P E T I Z E R

Exotic Wild Mushroom Soup

Cream of Exotic Wild Mushroom with Sage Creme Fraiche

-or-

Bang Bang Shrimp

Jumbo Shrimp, Spices, Herbs & Brown Sugar, Mint Yogurt Sauce,
Cucumber Pepper Relish

S A L A D

Caesar Salad

Romaine, Shaved Reggiano, Marinated White Anchovies

-or-

Chopped Salad

Romaine, Tomato, Cucumber, Carrot, Celery, Red Cabbage, Garbanzo,
White Balsamic Vinaigrette, Gorgonzola

M A I N C O U R S E

Lime-Marinated Free-Range Chicken Breast

Served with Truffle Sweet Potato Mash, Baby Beans, Gorgonzola and
Lime Beurre Blanc

-or-

Grilled Mahi Mahi

Marinated, Sautéed Sweet Pepper, Vidalia Onion, Capers, Bay Scallops,
Snow Pea Sprouts, Served with Tropical Salsa

-or-

Prime Ribeye

Pecka-Peppa 3 Mustard Horseradish Sauce , Roasted-Garlic Potato
Mash, Roasted Vegetables

D E S S E R T

Chef Kal's Individual Cheesecake

With Sugar Glaze and Blackberry Puree

-or-

Double Fudge Chocolate Cake

With Amaranini Cherries and Kirsch Cream

Gold Menu--\$65 plus 9% tax & 21% gratuity

*Menu Is Subject To Change Based On Availability



A P P E T I Z E R

White Asparagus Soup

White Asparagus with Roasted Beets, Crispy Pancetta, Toasted
Macadamia

-or-

Seared Scallops

Brussels Sprout Leaves, Crispy Pancetta, Candied Ginger, Citrus Sauce,
Ruby Red Grapefruit

S A L A D

Caesar Salad

Romaine, Shaved Reggiano, Marinated White Anchovies

-or-

Chopped Salad

Romaine, Tomato, Cucumber, Carrot, Celery, Red Cabbage, Garbanzo,
White Balsamic Vinaigrette, Gorgonzola

M A I N C O U R S E

Lime-Marinated Free-Range Chicken Breast

Served with Truffle Sweet Potato Mash, Baby Beans, Gorgonzola and
Lime Beurre Blanc

-or-

Macadamia-Crusted Snapper

Fresh Herbs, Spinach Risotto, Raspberry Beurre Blanc

-or-

New York Strip

Pecca-Peppa 3 Mustard Horseradish Sauce , Roasted-Garlic Potato
Mash, Roasted Vegetables

D E S S E R T

Chef Kal's Individual Cheesecake

With Sugar Glaze and Blackberry Puree

-or-

Double Fudge Chocolate Cake

With Amarini Cherries and Kirsch Cream

Platinum Menu--\$80 plus 9% tax & 21% gratuity

**Menu Is Subject To Change Based On Availability*



A P P E T I Z E R

Seared Scallops

Brussels Sprout Leaves, Crispy Pancetta, Candied Ginger, Citrus Sauce,
Ruby Red Grapefruit

-or-

Escargot

Baked with Garlic Butter, Herbs, and Exotic Mushrooms in a Puff Pastry
Crust

S A L A D

Caesar Salad

Romaine, Shaved Reggiano, Marinated White Anchovies

-or-

Chopped Salad

Romaine, Tomato, Cucumber, Carrot, Celery, Red Cabbage, Garbanzo,
White Balsamic Vinaigrette, Gorgonzola

M A I N C O U R S E

Sautéed Halibut

Orange Segments, Pecans, Asparagus, Chardonnay Lemon-Butter Sauce

-or-

Surf And Turf

Grilled Filet Mignon, ½ Maine Lobster, Asparagus, Drawn Butter, House
Steak Sauce

-or-

Lime Marinated Free-Range Chicken Breast

Served with Truffle Sweet Potato Mash, Baby Beans, Gorgonzola and
Lime Beurre Blanc

D E S S E R T

Vanilla Bean Crème Brûlée

In a Pecan Maple Syrup Tuille, Served with Fresh Berries

-or-

Valrhona Chocolate Lava Cake

Raspberry, Mango, and Blackberry Puree

Diamond Menu--\$100 plus 9% tax & 21% gratuity

**Menu Is Subject To Change Based On Availability*