



PRIVATE DINING MENUS

APPETIZERS

(choice of)

Caesar Salad

Shrimp Cocktail

Yellow Fin Tuna Tartare

MAIN COURSE

(choice of)

Mykonos Branzino

Filet Mignon

Cajun Ribeye

Cornish Hen

SIDES

(choice of)

Grilled Asparagus

Sauteed Spinach

Hashed Browns

DESSERT

Chef's Choice

Coffee Tea

\$125 per person excluding beverages, tax, and tip



APPETIZERS

(choice of)

Shishito Peppers
Pan Fried Calamari
Colossal Lump Crab
Warm Lobster Salad
Mixed Salad

MAIN COURSE

(choice of)

Wild Fresh Caught Salmon
New York Sirloin
Bone In Strip
Colorado Double Cut Lamb Chops
Cornish Hen

SIDES

(choice of)

Grilled Asparagus
Roasted Mushrooms
Hashed Browns
Truffle Fries

DESSERT

Chef's Choice
Coffee Tea

\$175 per person excluding beverages, tax, and tip



APPETIZERS

(choice of)

The Greenwich Petit
Shishito Peppers
Roasted Bone Marrow
Caesar Salad
Greenwich Colossal Crab Cakes
Warm Lobster Salad
Lobster Bisque

MAIN COURSE

(choice of)

Grilled Ahi Tuna
Fresh Caught Salmon
Filet Mignon
Bone In Strip
Cajun Ribeye
Double Cut Roasted Veal Chop
Cornish Hen

SIDES

(choice of)

Grilled Asparagus
Roasted Mushrooms
Creamed Spinach
Hashed Browns
Truffle Fries

DESSERT

Chef's Choice
Coffee Tea

\$250 per person excluding beverages, tax, and tip