



APPETIZERS

(choice of)

Caesar Salad

French Onion Soup

Pan Fried Calamari

Baked Clams

MAIN COURSE

(choice of)

Filet Mignon

Double Cut Farm Raised Salmon

Cornish Hen

Braised Short Rib Ragù

SIDES

(choice of)

Creamed Spinach

Garlic Mashed Potatoes

Hashed Browns

DESSERT

Chef's Choice

Coffee Tea

\$99 per person excluding beverages, tax, and tip



APPETIZERS

(choice of)

Caesar Salad

Shrimp Cocktail

Yellow Fin Tuna Tartare

Baked Clams

MAIN COURSE

(choice of)

Filet Mignon

Cajun Ribeye

Cornish Hen

Braised Short Rib Ragu

SIDES

(choice of)

Creamed Spinach

Sauteed Spinach

Hashed Browns

DESSERT

Chef's Choice

Coffee Tea

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



APPETIZERS

(choice of)

French Onion Soup

Shishito Peppers

Pan Fried Calamari

Colossal Lump Crab

Lobster Cobb Salad

Mixed Salad

MAIN COURSE

(choice of)

Double Cut Farm Raised Salmon

New York Sirloin

Bone In Strip

Double Cut Veal Parmigiana

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)

French Onion Soup
The Greenwich Petit
Shishito Peppers
Roasted Bone Marrow
Caesar Salad
Greenwich Colossal Crab Cakes
Lobster Cobb Salad

BETWEEN

Braised Short Rib Ragu

MAIN COURSE

(choice of)

Grilled Yellow Fin Tuna
Double Cut Farm Raised Salmon
Filet Mignon
Bone In Strip
Cajun Ribeye
Double Cut Veal Parmigiana
Cornish Hen
Broiled 1.5 lb Lobster

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