



Hors D'oeuvre Options

Add any of the following hors d'oeuvres to your menu
(served family style)

\$3 per person, per appetizer

Peppered Calamari
Spinach Dip

\$5 per person, per appetizer

Thai Chili Chicken Skewers
Cajun Chicken Egg Rolls
Crab & Artichoke Dip

\$8 per person, per appetizer

Sesame Steak Skewers
Shrimp Cocktail (3 pieces)
Miniature Crab Cakes



Dinner Menu A

Starter

House Salad

Mixed Greens, Cucumbers, Carrots, Grape Tomatoes & Braised Cabbage;
with Champagne-Lime Vinaigrette

Entrée

(Please select three)

Beer Battered Shrimp

Served with Spicy Remoulade & Caper Cocktail Sauce

Top Sirloin – 8 oz.*

Vegetarian Pasta

Roasted Red Peppers, Artichoke Hearts, Caramelized Onions, Portobello Mushrooms; tossed in House Marinara with Penne

Peppered Salmon Fillet

8 oz. Atlantic Fillet; topped with Shiitake-Brandy-Ginger Cream Sauce

Wild Mushroom & Chicken Risotto

Mushrooms, Asparagus, Spinach & Tomatoes

Fish & Chips

Sweetwater 420 Beer Battered Cod

* All steaks USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days
All entrees served with garlic mashed potatoes and a fresh vegetable (except pasta and fish & chips)

Dessert

(Please select two)

Krispy Kreme Bread Pudding

Chocolate Bourbon Pie

Key Lime Pie

\$40 per person++

Soda, tea and coffee included

++ all applicable sales tax and 20% gratuity added to final bill



Dinner Menu B

Starter

She Crab Soup

or

House Salad

Mixed Greens, Cucumbers, Carrots, Grape Tomatoes & Braised Cabbage;
with Champagne-Lime Vinaigrette

Entrée

(Please select four)

Filet Mignon ~ 6 oz.*

Grilled Pork Chop

Eden Farms Berkshire Pork Rib Chop; topped with Granny Smith Apple-Bourbon Sauce

Wasabi Ahi Tuna

Rubbed with Wasabi & Panko, Pan Seared & topped with Lump Crab & Shiitake-Soy Glaze

Ribeye ~ 14 oz.*

Slow Roasted Prime Rib ~ 16 oz.**

Shrimp & Scallop Risotto

Mushrooms, Asparagus, Spinach & Tomatoes

Rosemary Roasted Chicken

Leg, Thigh & Breast with Rosemary Demi Glace

* All steaks USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days

** Available for groups of 25 or more

All entrees served with garlic mashed potatoes and a fresh vegetable (except risotto)

Dessert

(Please select two)

Krispy Kreme Bread Pudding

Chocolate Bourbon Pie

Key Lime Pie

\$50 per person++

Soda, tea and coffee included

++ all applicable sales tax and 20% gratuity added to final bill



Dinner Menu C

Starter

She Crab Soup

or

Caesar Salad

Entrée

(Please select four)

Filet Mignon* – 12 oz.

With Cabernet Brie Sauce, Roasted Garlic Mashed Potatoes and Broccoli

Rack of Lamb

Served with Mint Demi Glace, Dauphinoise Potatoes and Sautéed Snow Peas

Cowboy Cut Ribeye (Bone-in)* – 20 oz.

Served with Mushroom Demi Glace, Roasted Red Potatoes and Asparagus

Prime Rib* – 22 oz.

Served with Au Jus, Horseradish, Roasted Garlic Mashed Potatoes and Broccoli

Chef's Fresh Seafood Selection

Dantanna's Cioppino**

Maine Lobster, Alaskan King Crab, Shrimp, Mussels & Fresh Fish poached with White Wine, Truffle Infusion, Garlic & Fresh Tomatoes; served with Linguine and Garlic Bread

Surf & Turf – 6 oz. Filet & Lobster Tail

Served with Classic Bearnaise Sauce, Drawn Butter, Roasted Garlic Mashed Potatoes and Asparagus

* All steaks USDA Creekstone Farms Black Angus Beef aged a minimum of 28 days
All entrees served with garlic mashed potatoes and a fresh vegetable (except Cioppino)

**Maximum 20 people for Cioppino

Dessert

(Please select two)

Chocolate Bourbon Pie, Krispy Kreme Bread Pudding
or Key Lime Pie

\$70 per person++

Soda, tea and coffee included

++ all applicable sales tax and 20% service charge added to final bill