

Private Dinner

Menu \$55

3 COURSE MENU

FIRST COURSE

(GUEST CHOICE)

SOUP DU JOUR
daily house made soup

CAESAR SALAD
parmesan reggiano,
house caesar dressing,
brioche croutons

WEDGE SALAD
iceberg wedge, smoked tomato,
smoked bacon, brioche gremolata,
kenny's smoked bleu cheese dressing
Substitute for \$3 per guest

MAIN COURSE

(GUEST CHOICE)

**LAGUNA BLANCA
SALMON**
truffle bearnaise,
charred broccoli,
herbed whipped potatoes

**BERRY'S FARM
BASEBALL CUT SIRLOIN**
red wine bordelaise,
charred broccoli,
herbed whipped potatoes

**SPRINGER MOUNTAIN
CHICKEN BREAST**
seasonal sauce,
charred broccoli,
herbed whipped potatoes

DESSERT COURSE

(GUEST CHOICE)

LEMON CHEESECAKE
lemon curd, white chocolate
mousse, butter cookie crumble,
candied lemon zest

CHOCOLATE MOUSSE CAKE
espresso simple syrup, ganache,
strawberry coulis

ADDITIONAL CUTS & ACCOMPANIMENTS

*All cuts & accompaniments must be selected for your event one week prior.
Some pricing and availability subject to guest count.*

- MENU UPGRADES -

**CREEKSTONE FARM
NEW YORK STRIP**
12 oz.
\$20 per order

**CREEKSTONE FARM
RIBEYE**
12oz.
\$22 per order

**CREEKSTONE
FARM FILET**
7oz.
\$38 per order

- ADDITIONS -

*All seafood additions charged per final guest
count*

CRAB CAKE \$20 LOBSTER TAIL \$30
(3) SHRIMP \$6.

- STYLES (LIMIT 1)-

BROOKLYN
smoked bleu cheese,
bacon, grilled onions
\$4 per order

OSCAR STYLE
lump crab &
truffle bearnaise
\$20 per order

FORAGER
mushrooms, grilled onions, black truffle butter
\$4 per order

- FAMILY STYLE -

*\$8 per guest + \$2 per
additional side*

BRUSSELS SPROUTS
chili honey vinaigrette
& candied pecans

ROASTED MUSHROOMS
miso-ginger butter

MAC & CHEESE
jarsberg & cheddar

Private Dinner Menu \$69

4 COURSE MENU

BAKED GOAT CHEESE
Za'atar, Blue Dog Bread

AHI TUNA TARTARE
Cucumber, Yuzu Kosho Aioli
Crispy Garlic, Sweet Soy

STARTER COURSE (CHOOSE 2)

THE BUTCHERS BOARD
Roasting Chef's Whim

**FREEDOM RUN FARM
LAMB MEATBALLS**
Summer Squash, Tourné, Dukkah

SOUP OR SALAD COURSE (GUEST CHOICE)

SOUP DU JOUR
daily house made soup

CAESAR SALAD
parmesan reggiano,
house caesar dressing,
brioche croutons

WEDGE SALAD
iceberg wedge, smoked tomato,
smoked bacon, brioche gremolata, kenny's
smoked bleu cheese dressing

Substitute for \$3 per guest

MAIN COURSE (GUEST CHOICE)

**LAGUNA BLANCA
SALMON**
truffle bearnaise,
charred broccoli,
herbed whipped potatoes

**BERRY'S FARM
BASEBALL CUT SIRLOIN**
red wine bordelaise,
charred broccoli,
herbed whipped potatoes

**SPRINGER MOUNTAIN
CHICKEN BREAST**
seasonal sauce, charred broccoli,
herbed whipped potatoes

DESSERT COURSE (GUEST CHOICE)

LEMON CHEESECAKE
lemon curd, white chocolate
mousse, butter cookie crumble,
candied lemon zest

CHOCOLATE MOUSSE CAKE
espresso simple syrup,
strawberry coulis,
ganache

ADDITIONAL CUTS & ACCOMPANIMENTS

*All additions & accompaniments must be selected for your event one week prior.
Some pricing and availability subject to guest count.*

- MENU UPGRADES -

**CREEKSTONE FARM
NEW YORK STRIP**
12 oz.
\$20 per order

**CREEKSTONE FARM
RIBEYE**
12oz.
\$22 per order

**CREEKSTONE FARM
FILET**
7oz.
\$38 per order

- ADDITIONS -

All seafood additions charged per final guest count

CRAB CAKE \$20 LOBSTER TAIL \$30
(3) SHRIMP \$6

- STYLES (LIMIT 1)-

BROOKLYN
smoked bleu cheese,
bacon, grilled onions
\$4 per order

OSCAR STYLE
lump crab & truffle
bearnaise
\$20 per order

FORAGER
mushrooms, grilled onions, black truffle butter
\$4 per order

- FAMILY STYLE -

\$8 per guest + \$2 per additional side

BRUSSELS SPROUTS
chili honey vinaigrette
& candied pecans

ROASTED MUSHROOMS
miso-ginger butter

MAC & CHEESE
jarlsberg & cheddar