



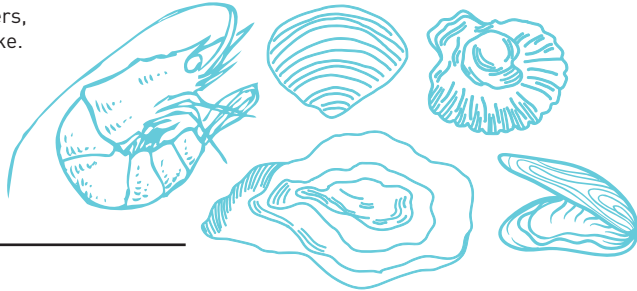


# VIP BANQUET DINNER OFFERINGS

Included With Every Meal Choice Of: Coffee, Hot Tea, Iced Tea, Milk, or Soft Drink

## THE MASTERPIECE - \$49 SERVES 4-6

A picture perfect platter, great for sharing, including 6 Prawns, 6 Clams, 6 Mussels, 4 Oysters, 4 Scallops, Ahi Poke.



## DORADO - \$38 PER PERSON

### 1ST COURSE - Caesar Salad

Crisp, cool hearts of romaine with fresh basil, croutons, Parmesan cheese & pepitas.

### 2ND COURSE - Your choice of one of the following entrées:

#### Snapper Veracruz & Shrimp

Southwest-seasoned, mesquite-broiled Snapper fillet, sautéed scampi-style Shrimp, tomatoes, olives, garlic, rice pilaf, chef's vegetables.

#### Salmon Oscar

Center-cut Atlantic Salmon topped with a Lobster-crab cake, cheese potatoes, grilled asparagus, Lobster cream sauce, and charred lemon.

#### Petite NY & Shrimp

Petite NY Steak with a shrimp skewer, cheese potatoes, grilled asparagus.

## YELLOWFIN - \$48 PER PERSON

### 1ST COURSE - Caesar Salad

Crisp, cool hearts of romaine with fresh basil, croutons, Parmesan cheese & pepitas.

### 2ND COURSE - Your choice of one of the following entrées:

#### Cedar Plank Salmon with Bacon Wrapped Prawns

Hickory spiced Salmon accompanied with cheese potatoes, grilled asparagus and a maple glaze.

#### Pan Seared Fresh Halibut

Fresh Alaska Halibut, Parmesan crusted, roasted lemon butter sauce, cheese potatoes, garlic spinach and grilled asparagus.

#### New York Steak with Chimichurri

A hand cut 14 oz. 1855 Angus center cut New York steak, grilled to perfection served with cheese potatoes, and bacon Brussels sprouts.

### 3RD COURSE - Cheesecake with Seasonal Berries

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.

## WAHOO - \$65 PER PERSON

### 1ST COURSE - Seasonal Salad

Enjoy a mixture of the freshest flavors that the season has to offer.

### 2ND COURSE - Your choice of one of the following entrées:

#### Bone-In Rib Eye Steak

An 1855 Angus Rib eye steak grilled to perfection, served with cheese potatoes, grilled asparagus, chimichurri sauce.

#### Oven Roasted Lobster

Rock lobster tail served with MB butter, cheese potatoes and asparagus.

#### Chilean Sea Bass

Flaky, melt-in-your-mouth Sea bass, grilled asparagus, and cheese potatoes.

### 3RD COURSE - Cheesecake with Seasonal Berries

Graham cracker crust, cream cheese filling, sour cream topping, whipped cream, raspberry puree.