



3 COURSE PLATED DINNER

PRICE PER PERSON FOR 3 COURSE DINNER IS LISTED NEXT TO ENTRÉE SELECTIONS.

ALL FOOD & BEVERAGE IS SUBJECT TO A 20% SERVICE CHARGE AND CURRENT CITY OF ANTIOCH SALES TAX.

STARTERS

FOR GROUPS 15 - 40 PLEASE SELECT 2
FOR GROUPS OVER 40 PLEASE SELECT 1

CAESAR SALAD

Hearts of romaine tossed in a house made Caesar dressing. Topped with Grana Padano cheese & croutons.

EVERYBODY HAS A "HOUSE SALAD" SALAD

Romaine, red onions, bacon, tomatoes & croutons. Choice of Ranch or Balsamic Vinaigrette.

WEDGE OF ICEBERG SALAD

Sprinkled with tomatoes, crumbled bleu cheese, crumbled bacon, croutons & bleu cheese dressing.

VEGAN PACIFIC RIM SALAD

Napa cabbage with green onions, shredded carrots, snow peas, mandarin oranges, cashews, jicama tossed in a soy ginger vinaigrette & garnished with crispy rice noodles, sesame seeds & pickled ginger.

LOBSTER BISQUE

CLAM CHOWDER

ENTRÉES

FOR GROUPS 15-30 PLEASE SELECT 3 ENTRÉES PLUS 1 VEGETARIAN OPTION.
FOR GROUPS 30 OR LARGER PLEASE SELECT 2 ENTRÉES PLUS 1 VEGETARIAN OPTION.

CHICKEN MARSALA

Mary's free range, boneless, skinless chicken breast pan seared & topped with a rich creamy mushroom & Marsala wine sauce.

38

CHICKEN SALTIMBOCCA

Thin slices of Mary's free range chicken breast rubbed with house made herb butter & topped with prosciutto. Sautéed with a sherry wine cream sauce & finished with melted Havarti cheese.

38

BLACKENED CHICKEN BUCATINI*

Served with a white wine, garlic, Parmesan cheese cream sauce. Garnished with chives & more Parmesan.

40

FOUR CHEESE RAVIOLI WITH PRAWNS*

Filled with ricotta, Parmesan, Romano & Asiago in a tomato, garlic, basil & white wine sauce with a hint of marinara. Garnished with fresh Parmesan.

38

BUGATINI ALA MONTE CARLO*	43
Lobster meat, halibut, seabass & prawns sautéed with shallots, brandy & a creamy lobster bisque sauce. Garnished with chopped chives & truffle oil.	
MACADAMIA CRUSTED SEA BASS	41
Roasted wild California sea bass coated with a mixture of macadamia nuts & panko. Topped with a sweet & spicy chili mango salsa.	
GF ALASKAN HALIBUT PRIMAVERA*	47
Served with a creamy vegetable risotto & citrus beurre blanc. Drizzled with truffle oil & garnished with orange segments & chives.	
GF SIMPLY GRILLED SALMON	43
Grilled seasonal salmon served with a side of citrus beurre blanc sauce	
GF SALMON PROVENCAL	44
Pan seared then oven roasted wild seasonal salmon topped with sun-dried tomato pesto cream.	
PETRALE SOLE ALA ROMA	44
Filled with bay shrimp, Italian herbs, cream cheese, arugula & shallots. Panko breaded, pan seared & finished in the oven. Served in a pool of demi beurre blanc sauce.	
OVEN ROASTED PRIME RIB	49
A generous cut of our rosemary, garlic & salt roasted rib roast served with creamy horseradish & au jus. + Available for groups larger than 30.	
FILET MIGNON	53
An 8oz. choice tenderloin grilled to perfection & served with house demi sauce. Finished with a side of our classic Béarnaise sauce.	
GF PRIME STEAKHOUSE SIRLOIN	42
A grilled prime top sirloin served with Jack Daniels green peppercorn sauce.	
POINT REYES TENDERLOIN MEDALLIONS	42
Grilled with caramelized onions & topped with a Point Reyes Bleu Cheese sauce.	
RIB-EYE STEAK	49
A 12 oz. rib-eye simply grilled with our zesty house seasoning mix. Topped with bleu cheese compound butter & a side of veal demi-glaze.	
GF SURF & TURF	53
A petite Filet Mignon with a classic Bordeleise wine sauce & grilled wild shrimp with a citrus buerre blanc sauce.	
PARMESAN CRUSTED PORK CHOP	43
A double-cut, bone-in Duroc pork chop crusted with Italian spices, Parmesan cheese & panko breading. Flash fried and oven roasted. Served in a pool of roasted garlic Asiago cream sauce.	
VEGAN GF HEIRLOOM TOMATO NAPOLEON*	33
A hazelnut, walnut, cashew, Pepita seed & pesto mixture between a layer of seasonal heirloom tomatoes. Topped with a mixed vegetable salad & drizzled with olive oil and balsamic glaze.	
V EGGPLANT PAREMSAN*	34
Fresh eggplant breaded with Italian bread crumbs with a blend of Parmesan & mozzarella cheeses & topped with marinara sauce. Served with penne pasta.	
VEGAN PASTA ORTOLANO	33
Grilled zucchini, crookneck squash, eggplant & bell peppers. Served with a penne pasta & house made marinara. Garnished with basil & balsamic glaze.	

PLEASE SELECT EITHER BUTTERMILK MASHED POTATOES OR ASIAGO AU GRATIN POTATOES TO BE SERVED WITH ALL ENTRÉES EXCEPT FOR THOSE WITH AN ASTRICK.

ALL ENTRÉES ARE SERVED WITH SEASONAL VEGETABLES WITH THE EXCEPTION OF PASTA AND VEGETARIAN/VEGAN DISHES.

GF - Gluten Free

V - Vegetarian

DESSERTS

FOR GROUPS 30 OR LESS, PLEASE SELECT 2 DESSERTS FOR YOUR GUEST'S TO CHOOSE FROM. FOR 31 OR LARGER, PLEASE SELECT 1 DESSERT TO BE SERVED TO ALL YOUR GUESTS.

GF V CHOCOLATE DECADENCE

A dense chocolate flour-less cake with sweet raspberry sauce and whipped cream.

V SEASONAL CHEESECAKE

Ask your banquet coordinator about the current offering.

GF V PANNA COTTA

Sweet cream & vanilla bean custard topped with fresh berries & drizzled with raspberry sauce.

GF^{VEGAN} SEASONAL SORBET

Ask your banquet coordinator for our current offering.

V CHOCOLATE SALTED CARAMEL CRATER CAKE

A warm molten chocolate cake served with a flourish of caramel, sea salt & whipped cream.

CARROT CAKE

Layers of carrot cake with vanilla cream cheese filling served with caramel sauce, seasonal sorbet & vanilla bean ice cream. Topped with whipped cream.