

ON-PREMISES

BRUNCH PACKAGE

\$37pp + tax & gratuity

FIRST COURSE _____

FRUIT & BAGELS

SECOND COURSE *guest selects one* _____

TWO EGGS ANY STYLE home fries & bacon

ALMOND CRUSTED CHICKEN & WAFFLES
with raspberry maple syrup

CINNAMON CRUMB FRENCH TOAST home fries & bacon

BACON, ONION & PEPPER BURRITO

Santa Fe salsa, melted cheddar, home fries

LUNCH PACKAGE

THREE COURSES

\$40pp + tax & gratuity

Three Hour Event.

FIRST COURSE *choice of 1* _____

CAESAR SALAD

MIXED GREENS

SECOND COURSE *choice of 3* _____

CHICKEN FRANCESE
sautéed in egg batter, lemon
white wine sauce, angel hair

PENNE A LA VODKA
prosciutto, scallions, plum
tomatoes, vodka sauce

CHICKEN PANZANELLA
breaded, plum tomato,
mozzarella, balsamic vinegar

THE CLASSIC CLUB
sliced turkey, bacon, swiss,
lettuce, tomato, mayo

**NEW ORLEANS CHICKEN
SANDWICH**
blackened, sautéed peppers,
onions, mozzarella, cheddar,
cajun mayonnaise

TRADITIONAL REUBEN
corned beef, grilled rye,
sauerkraut, russian dressing,
swiss

PASTA COURSE +5 _____

PENNE A LA VODKA

THIRD COURSE *choice of 1* _____

OCCASION CAKE +2pp

CHEESECAKE OF THE DAY

GELATO OR SORBET

BAR OPTIONS BASED ON THREE HOUR PARTY

MIMOSA & BLOODY MARY \$25pp

BEER & WINE \$30pp

FULL OPEN BAR + ONE SIGNATURE COCKTAIL \$40pp

Excluding Specialty Top Shelf Selections

ALL DAY MENU

FOUR COURSES

\$45pp + tax & gratuity. *Three Hour Event. Available all day.*

APPETIZER *choice of 2* _____

CAULIFIRE

breaded, housemade buffalo, crumbled blue

BRUSCHETTA

Italian bread topped with mozzarella, tomato compote

MOZZARELLA STICKS

EVERYTHING PRETZEL BITES

FRIED CALAMARI

seasoned flour, spicy marinara

SECOND COURSE *choice of 1* _____

CAESAR SALAD

MIXED GREENS SALAD

PASTA COURSE +5 _____

PENNE A LA VODKA

THIRD COURSE *select 3, guest selects 1* _____

CHICKEN JULES

sliced tomato, melted mozzarella, prosciutto, sherry brown sauce

SALMON DIJON green beans, mashed potato

BLACKENED CHICKEN & ANDOUILLE SAUSAGE

PASTA caramelized onions & peas in a cajun cream sauce

MARINATED SKIRT

STEAK +8 chimichurri, asparagus, mashed potato

SAUERBRATEN braised beef marinated in red wine vinegar, potato pancake, red cabbage

BLACKENED TUNA +5

FOURTH COURSE *choice of 1* _____

OCCASION CAKE

CHEESECAKE

GELATO OR SORBET

LOUNGE PARTY

\$55pp + tax & gratuity.
12 ppl min (*half the lounge*) | 25 ppl min (*whole lounge*)

2 HOURS OPEN BAR _____

BEER + WINE

HOUSE LIQUOR

SPECIALTY COCKTAILS

FOOD *choice of 4* _____

BRUSCHETTA

BLACKENED CHICKEN

FRIED CALAMARI

FRIED RAVIOLI

PRETZEL BITES

CAULIFIRE

MOZZARELLA STICKS