

# THE SEA FIRE GRILL

71 Water Grant Street, Yonkers, NY, 10701  
Lea Berisha | Event Manager  
Tel: 646.766.1787

## **MENU#1**

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite  
Includes soft drinks (excludes bottled flat and sparkling water)

### APPETIZER

#### **Caesar Salad**

Parmesan Cheese / Garlic Croutons

#### **Mixed Green Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

#### **New York Sirloin**

USDA Prime / Dry-Aged

#### **Vegan Cauliflower Steak**

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

### SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries/  
Brussel Sprouts / Creamless Creamed Spinach**

### DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Coffee & Tea*

Not inclusive of tax, 20% gratuity, and 3% administrative fee  
\*Menus and pricing are subject to change\*

# THE SEA FIRE GRILL

## **MENU#2**

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite  
Includes soft drinks (excludes bottled flat and sparkling water)

### APPETIZER

#### **Caesar Salad**

Parmesan Cheese / Garlic Croutons

#### **Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

#### **Imported Burrata**

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **#1 Yellow Fin Tuna**

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

#### **Vegan Cauliflower Steak**

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

### SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries /  
Creamless Creamed Spinach / Brussel Sprouts**

### DESSERT

Served for the Table

#### **Chef's Selection of Dessert**

*Includes Freshly Brewed Tea & Coffee*

**Not inclusive of tax, 20% gratuity, and 3% administrative fee  
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# THE SEA FIRE GRILL

## MENU#3

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite  
Includes soft drinks (excludes bottled flat and sparkling water)

### APPETIZER

#### **Bibb Lettuce Salad**

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

#### **Oysters Rockefeller**

½ Dozen / Spinach / Parmesan / Pernod

#### **Pan Roasted Dry Boat Scallops**

Celery Root Purée / Caviar Beurre Blanc

#### **Tuna Tartare**

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

#### **Imported Burrata**

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

### ENTRÉE

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

#### **New York Sirloin**

USDA Prime / Dry-Aged

#### **Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

#### **Trofie Pasta With Crab Meat**

Roasted Cherry Tomatoes / White Wine

#### **Seasonal Risotto**

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

### SIDES

Served For the Table

#### **Mashed Potatoes / Fingerling Potatoes**

**Brussel Sprouts / Broccoli / Mixed Seasonal Mushrooms**

### DESSERT

Served For the Table

#### **Chef's Selection of Dessert**

*Includes Freshly Brewed Tea & Coffee*

**Not inclusive of tax, 20% gratuity, and 3% administrative fee.**

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# THE SEA FIRE GRILL

## MENU#4

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite  
Includes soft drinks (excludes bottled flat and sparkling water)

### APPETIZER

Served For the Table

#### **Raw Bar Plateau**

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ½ Lobster per person

### 2<sup>ND</sup> COURSE

#### **Sea Fire Salad**

Baby Arugula / Fennel / Pine Nuts / Pomegranate Seeds / Pecorino Romano / Lemon Vinaigrette

#### **Jumbo Lump Crab Cake**

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

#### **Pan Roasted Dry Boat Scallops**

Celery Root Purée / Caviar Beurre Blanc

#### **Imported Burrata**

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **#1 Yellow Fin Tuna**

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

#### **Blackened Montauk Swordfish**

Tartar Sauce / Avocado Mousse

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **Bone-In Ribeye**

USDA Prime / Dry-Aged

#### **Rack of Lamb**

3 Pieces / Broccoli Rabe / Rosemary Jus

#### **Squid Ink Spaghetti**

Fresh Maine Lobster

### SIDES

Served For the Table

**Truffle Mashed Potatoes / Fingerling Potatoes / Mixed Seasonal Mushrooms /  
Broccoli / Shishito Peppers**

### DESSERT

Served For the Table

#### **Chef's Selection of Dessert**

*Includes Freshly Brewed Coffee, Espresso, Cappuccino, & Tea*

**Not inclusive of tax, 20% gratuity, and 3% administrative fee.**

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# THE SEA FIRE GRILL

## MENU#5

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite  
Includes soft drinks (excludes bottled flat and sparkling water)

### APPETIZER

Served For the Table

#### **Raw Bar Plateau**

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ½ Lobster per person

### 2<sup>ND</sup> COURSE

#### **Chilled Lobster Salad**

Cucumber / Avocado / Cherry Tomatoes / Hearts of Palm / Grapefruit Dressing

#### **Pan Roasted Dry Boat Scallops**

Celery Root Purée / Caviar Beurre Blanc

#### **Tuna Tartare**

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

#### **Imported Burrata**

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

### ENTRÉE

#### **Roasted Nova Scotia Halibut**

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

#### **#1 Yellowfin Tuna**

Steamed Bok Choy / Mustard Greens / Sesame-Soy Vinaigrette

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **Bone-In Ribeye**

USDA Prime / Dry-Aged

#### **Rack of Lamb**

3 Pieces / Broccoli Rabe / Rosemary Jus

#### **Truffle Pasta**

Trofie Pasta / Cremini / White Hon Shemiji / Shiitake /  
Parmesan Truffle Cream Sauce / Black Truffle Shavings

### SIDES

Served For the Table

**Herb Fries / Mixed Seasonal Mushrooms / Grilled Asparagus**  
**Lobster Mac & Cheese / Truffle Mashed Potatoes / Shishito Peppers**

### DESSERT

Served for the Table

#### **Chef's Selection of Dessert**

#### **Cheese Platter**

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Coffee, Espresso, Cappuccino, & Tea*

Not inclusive of tax, 20% gratuity, and 3% administrative fee  
**\*Menus and pricing are subject to change\***