

THE **S F G** GRILL

**DINNER#1**

Menu includes one choice for each course and non-alcoholic beverages  
(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

**Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

**Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

**Bell & Evans Farm Raised Chicken**

Farro / Mascarpone / Chicken Jus

**Season Grilled Vegetables**

Sea Salt / Extra Virgin Olive Oil

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries/  
Brussel Sprouts / Cream of Spinach**

DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

THE **S**EA **F**IRE **G**RILL

**DINNER#2**

Menu includes one choice for each course and non-alcoholic beverages  
(excludes bottled flat and sparkling water)

APPETIZER

**Mixed Green Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

**Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

**Imported Burrata**

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

**Lobster Bisque**

Oyster Crackers / Brandy

ENTRÉE

**Roasted Mediterranean Branzino**

Caper Sauce

**Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

**20 Oz. Bone In NY Strip**

USDA Prime, Dry-Aged

**Seasonal Risotto**

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries**

**Cream of Spinach / Brussel Sprouts /**

DESSERT

Served for the Table

**Assortment of Petit Four / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

THE **S** **F** **G** R I L L

**DINNER#3**

Menu includes one choice for each course and non-alcoholic beverages  
(excludes bottled flat and sparkling water)

APPETIZER

**Caesar Salad**

Parmesan Cheese / Garlic Croutons

**Pan Roasted Dry Boat Scallops**

Celery Root Purée / Caviar Beurre Blanc

**Imported Burrata**

Caramelized Tomatoes / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

**Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

ENTRÉE

**#1 Yellow Fin Tuna**

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

**Roasted Nova Scotia Halibut**

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

**20 Oz. Bone-In NY Strip**

USDA Prime Dry-Aged

**Squid Ink Spaghetti**

Fresh Maine Lobster

SIDES

Served For the Table

**Truffle Mashed Potatoes / Mixed Seasonal Mushrooms**

**Brussel Sprouts / Broccoli Rabe / Grilled Jumbo Asparagus**

DESSERT

**Tiramisu**

**New York Cheesecake**

**Chocolate Souffle**

Vanilla Ice Cream

*Includes Freshly Brewed Tea & Coffee*

# THE SEA FIRE GRILL

## **DINNER#4**

Menu includes one choice for each course and non-alcoholic beverages  
(excludes bottled flat and sparkling water)

### APPETIZER

#### **Raw Bar Plateau**

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person

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

#### **Bibb Lettuce Salad**

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

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

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

#### **Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

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

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **20 oz. Bone-In Ribeye**

USDA Prime Dry-Aged

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

Roasted Cherry Tomatoes / White Wine

### SIDES

Served For the Table

**Truffle Mashed Potatoes / Fingerlings Potatoes / Herb Fries**

**Brussel Sprouts / Grilled Asparagus / Broccoli Rabe**

### DESSERT

#### **Chocolate Souffle**

Vanilla Ice Cream

#### **Tiramisu**

#### **Crème Brulee**

*Includes Freshly Brewed Tea & Coffee*

# THE S F G SEA FIRE GRILL

## DINNER#5

Menu includes one choice for each course and non-alcoholic beverages  
(excludes bottled flat and sparkling water)

### APPETIZER

Served For the Table

#### **Raw Bar Plateau**

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person / Tuna Tartare / Salmon Tartare

#### **Kaviar Transmontanus, White Sturgeon**

1 oz. for 4 people

#### **Caviar Service**

Boiled Egg White and Egg Yolk / Red Onion / Tarragon / Crème Fraiche / Warm Blinis

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

#### **Mixed Green Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

#### **Imported Burrata**

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

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

Celery Root Purée / Caviar Beurre Blanc

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

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

### ENTRÉE

#### **Alaskan King Crab Legs**

Drawn Butter

#### **SFG Surf and Turf**

12 oz. Filet Mignon / 2 oz. Lobster / 2 oz. Shrimp / 1 oz. King Crab / Red Wine Sauce

#### **20 Oz. Bone-In NY Strip**

USDA Prime Dry-Aged

#### **Roasted Mediterranean Branzino**

Caper Sauce

#### **Squid Ink Spaghetti**

Fresh Maine Lobster

### SIDES

Served For the Table

**Brussel Sprouts / Sautéed Mixed Mushrooms / Grilled Asparagus  
Broccoli Rabe / Lobster Mac & Cheese / Truffle Mashed Potatoes**

### DESSERT

#### **New York Style Cheesecake**

#### **Chocolate Souffle**

Vanilla Ice Cream

#### **Key Lime Pie**

&

Served for the Table

#### **Assortment of Petit Fours / Macaroons**

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