

THE SEAFIRE GRILL

DINNER#1

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

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

Grilled Calamari

Extra Virgin Olive Oil / Lemon / Garlic

ENTRÉE

Select Three

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Roasted Mediterranean Branzino

Capper Sauce

Trofie Pasta With Crab Meat

Roasted Cherry Tomatoes / White Wine

Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

Bell & Evans Farm Raised Chicken

Farro / Marscapone / Chicken Jus

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

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

DINNER#2

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

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Imported Burrata

Duxelle / Truffle Cream

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Select Three

Roasted Mediterranean Branzino

Capper Sauce

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Squid Ink Spaghetti

Fresh Maine Lobster

Bell & Evans Farm Raised Chicken

Farro / Marscapone / Chicken Jus

20 Oz. Bone In NY Strip

USDA Prime Dry-Aged

Season Grilled Vegetables

Sea Salt / Extra Virgin Olive Oil

SIDES

Served for the Table

**Truffle Mashed Potatoes / Cream of Spinach /
Brussel Sprouts / Shishito Peppers**

DESSERT

Served for the Table

Assortment of Petit Four / Macaroons

Includes Freshly Brewed Tea & Coffee

DINNER#3

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

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Lobster Bisque

Oyster Crackers / Brandy

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

Imported Burrata

Duxelle / Truffle Cream

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

ENTRÉE

Select Three

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Squid Ink Spaghetti

Fresh Maine Lobster

22 Oz. Ribeye

USDA Prime Dry-Aged

SFG Surf and Turf

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

Bell & Evans Farm Raised Chicken

Farro / Mascapone / Chicken Jus

SIDES

Served For the Table

**Truffle Mashed Potatoes / Mixed Seasonal Mushrooms /
Brussel Sprouts / Shishito Peppers / Grilled Jumbo Asparagus**

DESSERT

Select Two

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 / Jumbo Crab Cocktail / Tuna Tartare

2ND COURSE

Select Three

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

Lobster Bisque

Oyster Crackers / Brandy

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

Spanish Octopus

Romesco / Baby Potatoes / Cherry Tomatoes / Kalamata Olives

Chilled Lobster Salad

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

ENTRÉE

Select Three

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Dry Aged Bone-In NY Strip

SFG Surf and Turf

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

Roasted Mediterranean Branzino

Capper Sauce

Squid Ink Spaghetti

Fresh Maine Lobster

Bell & Evans Farm Raised Chicken

Farro / Marscapone / Chicken Jus

SIDES

Served For the Table

**Brussel Sprouts / Grilled Asparagus / Sautéed Mixed Mushroom /
Shishito Peppers / Broccoli Rabe / Truffle Mashed Potatoes**

DESSERT

Select Two

Chocolate Souffle

Vanilla Ice Cream

Tiramisu

Crème Brulee

Includes Freshly Brewed Tea & Coffee

THE **SFG** GRILL

DINNER#5

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

(excludes bottled flat and sparkling water)

AMUSE BOUCHE

Chef's Selection

APPETIZER

Raw Bar Plateau

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person / Jumbo Lump Crab Cocktail / 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

2ND COURSE

Select Three

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

Lobster Bisque

Oyster Crackers / Brandy

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Tuna Tartare

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraiche

Imported Burrata

Duxelle / Truffle Cream

Jumbo Lump Crab Cake

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

Chilled Lobster Salad

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

ENTRÉE

Select Three

Alaskan King Crab Legs

Drawn Butter

20 Oz. Bone-In NY Strip

USDA Prime Dry-Aged

SFG Surf and Turf

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

Bell & Evans Farm Raised Chicken

Farro / Mascapone / Chicken Jus

#1 Yellowfin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Roasted Mediterranean Branzino

Zucchini Julienne / Red Peppers / Red Wine Ginger Sauce

Squid Ink Spaghetti

Fresh Maine Lobster

SIDES

Served For the Table

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

DESSERT

Select Two

New York Style Cheesecake

Chocolate Souffle

Vanilla Ice Cream

Key Lime Pie

Assortment of Petit Fours / Macaroons / Coffee

Includes Freshly Brewed Tea & Coffee