

COVER3

Private Dining

DINNER MENU ONE

Starters are served family style; One main course selection per person.
Served with Iced Tea, Fountain Drinks and Fresh Brewed Coffee.
\$50 per person

STARTERS *Preselect Two*

BLACK & BELU CROSTINIS

Filet Mignon grilled black and bleu rare, Gorgonzola Spread, Onion Marmalade, Creamy Horseradish

ROASTED RED PEPPER CROSTINIS

Roasted Red Peppers, Shiitake Mushrooms, Gorgonzola Spread, Crumbled Feta

CUCUMBER BITES *GF*

Whipped Avocado Cream, Heirloom Tomatoes, Sliced Cucumber, Sesame Seeds

GREEK ISLAND CALAMARI

Crispy Artichokes, Feta, Heirloom Tomatoes, Greek Vinaigrette, Spicy Remoulade

SALADS *Guest Choice*

COVER 3 SALAD *GF*

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Fuji Apples, Goat Cheese, Oregano Vinaigrette

*CLASSIC CAESAR *GS*

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE *GF*

Tomatoes, Bleu Cheese, Buttermilk Bleu Cheese

ONION SOUP

Crisp Croutons, Swiss, Provolone

SOUP OF THE DAY

SIGNATURE DISHES *Guest Choice*

CHILLED SHRIMP & CRAB TOWER *GS*

Fresh Lump Crab Meat, Shrimp, Avocado, Pico, Spring Mix Salad

*HONG KONG SALMON *GF*

Sautéed Shiitake Mushrooms, Scallions, Spinach, Asian Style Ginger Broth

*BLACKENED CHICKEN & SHRIMP PASTA

Fresh Angel Hair, Spinach, Basil, Roasted Tomatoes, Creamy Parmesan Sauce

BRICK CHICKEN *GF*

Tomato-Basil Salad, Classic Sicilian Vinaigrette, Garlic Mashed Potatoes

CHICKEN FRIED STEAK

Garlic Mashed Potatoes, Green Bean Medley, Green Chile Gravy

*FLAT IRON STEAK TACOS

Honey Chipotle Glaze, Flour Tortillas, Guacamole, Roasted Tomato Salsa, Southwestern Rice, Black Beans

*8 OZ. FILET MIGNON *GF*

Gorgonzola Butter, Cheddar-Potato Cake

VEGETARIAN RICE BOWL *GF, V*

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Cilantro-Lime Vinaigrette

DESSERTS *Preselect Up To Two; Add \$5 Per Person*

CHEESECAKE OF THE DAY

VANILLA BEAN CREME BRULEE

KEY LIME PIE

CHOCOLATE MOUSSE

COVER3

Private Dining

DINNER MENU TWO

Starters are served family style; One main course selection per person.
Served with Iced Tea, Fountain Drinks and Fresh Brewed Coffee.
\$46 per person

STARTERS *Preselect Two*

THE TRIPLE *GF*

White Queso, Guacamole, Roasted Tomato Salsa

MONGOLIAN PORK LETTUCE WRAPS

Shiitake Mushrooms, Water Chestnuts, Mongolian Marinade, Chinese Style Mustard

CHIPOTLE RANCH FRIED PICKLES

Smoky, Spicy Crispy-Fried Pickle Chips

BUFFALO CHICKEN TENDERS

Crispy Fried with Buffalo Sauce, Buttermilk Ranch

SALADS *Guest Choice*

COVER 3 SALAD *GF*

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Fuji Apples, Goat Cheese, Oregano Vinaigrette

*CLASSIC CAESAR *GF*

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE *GF*

Tomatoes, Bleu Cheese, Buttermilk Bleu Cheese

SOUP OF THE DAY

SIGNATURE DISHES *Guest Choice*

CHILLED SHRIMP & CRAB TOWER *GS*

Fresh Lump Crab Meat, Shrimp, Avocado, Pico, Spring Mix Salad

*HONG KONG SALMON *GF*

Sautéed Shiitake Mushrooms, Scallions, Spinach, Asian Style Ginger Broth

DYNAMITE SHRIMP BOWL *GS*

Five Crispy Shrimp, Dynamite Sauce, Sliced Avocado, Cucumbers, Carrots, Red Cabbage

BRICK CHICKEN MAC-N-CHEESE

Classic Mac-N-Cheese, Crushed Red Pepper, Italian Spices, Brick Chicken, Crispy Pancetta

BRICK CHICKEN *GF*

Tomato-Basil Salad, Classic Sicilian Vinaigrette, Garlic Mashed Potatoes

CHICKEN FRIED STEAK

Garlic Mashed Potatoes, Green Bean Medley, Green Chile Gravy

GREEN CHILE BEEF ENCHILADAS

Poblano Carne Sauce, Southwestern Ric

VEGETARIAN RICE BOWL *GF, V*

Steamed White Rice, Green Onions, Red Bell Pepper, Poblanos, Grilled Corn, Black Beans, Baby Spinach, Cotija, Red Pepper Flakes, Cilantro-Lime Vinaigrette

DESSERTS *Preselect Up To Two; Add \$5 Per Person*

CHEESECAKE OF THE DAY

VANILLA BEAN CREME BRULEE

KEY LIME PIE

CHOCOLATE MOUSSE

COVER3

Private Dining

DINNER MENU THREE

*Starters are served family style; One main course selection per person.
Served with Iced Tea, Fountain Drinks and Fresh Brewed Coffee.
\$38 per person*

STARTERS *Preselect Two*

THE TRIPLE *GF*

White Queso, Guacamole, Roasted Tomato Salsa

MONGOLIAN PORK LETTUCE WRAPS

Shiitake Mushrooms, Water Chestnuts, Mongolian Marinade, Chinese Style Mustard

CHIPOTLE RANCH FRIED PICKLES

Smoky, Spicy Crispy-Fried Pickle Chips

CHEESE CURDS

Zesty Chipotle Ranch

SALADS *Preselect One*

COVER 3 SALAD *GF*

Mixed Greens, Heirloom Tomatoes, Candied Walnuts, Fuji Apples, Goat Cheese, Oregano Vinaigrette

*CLASSIC CAESAR *GS*

Romaine, Crisp Croutons, Shaved Parmesan

ICEBERG WEDGE *GF*

Tomatoes, Bleu Cheese, Buttermilk Bleu Cheese

SOUP OF THE DAY

SIGNATURE DISHES

MAHI MAHI TACOS

Tortilla Crusted Mahi Mahi, Southwestern Slaw, Avocado, Flour Tortilla, Fresh Pico, Cilantro-Lime Vinaigrette, Southwestern Rice

JUMBO SHRIMP PLATTER

Eight Crispy Shrimp, Parmesan Fries, Cover 3 Slaw

BRICK CHICKEN MAC-N-CHEESE

Classic Mac-N-Cheese, Crushed Red Pepper, Italian Spices, Brick Chicken, Crispy Pancetta

BRICK CHICKEN *GF*

Tomato-Basil Salad, Classic Sicilian Vinaigrette, Garlic Mashed Potatoes

CHICKEN FRIED CHICKEN

Garlic Mashed Potatoes, Green Bean Medley, Green Chile Gravy

GREEN CHILE BEEF BURRITO

Jack-Cheddar, Poblano Carne Sauce, Southwestern Rice, Black Beans, Queso, Guacamole

*FRENCH ONION TRUFFLE BURGER

Half Pound, Ground Fresh, Caramelized Onions, Garlic and Herb Truffle Aioli, Swiss, Provolone, Crispy Onions

BLACK BEAN TACOS *GS, V*

Flour Tortillas, Black Beans, Southwestern Slaw, Fresh Avocado, Cotija, Southwestern Rice

DESSERTS *Add \$5 Per Person*

CHEESECAKE OF THE DAY

KEY LIME PIE