

Dinner with Benefits

COOL SIPS

Black & White Martini

Shady Vodka | Baily's Chocolate
Madagascar Vanilla
Drizzle of Chocolate Syrup 15

Lemonade Lush

Shady Vodka | Mint | Cucumber
Fresh Sweet Lemon Juice 13

Paradise

Papa's Pilar Blonde Rum
Coconut Cream | Pineapple Juice
Splash of OJ | Nutmeg 13

Fly Like a Butterfly

Hendricks Gin | Blueberry
Lemon | Tonic 14

Tropical Heat

Tanteo Jalapeno Tequila
Lime Sour Mango
Sweet & Spicy Jalapeno Salted Rim 14

Watermelon Mule

Milagro Silver Tequila
Watermelon Puree
Fresh Lime Juice | Ginger Beer 13

Aperol Spritz

Prosecco | Aperol | Club Soda 11

MOCKTAILS

Minted Cucumber

Mint | Cucumber | Lemon Lime Soda
Fresh Sweet Lemon Juice 8

Islander

Coconut Cream | Pineapple Juice
Splash of OJ | Nutmeg 9

Ginger Watermelon

Watermelon Puree / Ginger Soda
Fresh Lime Juice | Lime Zest 9

GETTING STARTED

choose one

Grilled Artichoke Heart

Herbed Vinaigrette

Roasted Carrots

Honey Whipped Ricotta

Arugula Salad

Cherry Tomato, Red Onion,
Garlic Croutons, Bacon Vinaigrette

MAIN PLATES

choose one

Pear, Ricotta & Gorgonzola Pasta Purses

Portobello Mushroom, Broccolini, Shaved Parmesan
Brown Butter Sage Sauce

Walnut Crusted Rainbow Trout

Charred Broccolini, Whipped Sweet Potato,
Honey Cinnamon Compound Butter

Linguini & Clams

Garlic, Extra Virgin White Wine, Olive Oil

Steak Frites

Sliced Filet, Au Poivre Sauce French Fries

Tropical Chicken Milanese

Panko Crusted Chicken Breast
Pineapple Strawberry Salsa, Arugula, Balsamic Drizzle

SWEET ENDING

Choose One (selections may vary)

Wild Berry Cheese Cake

Traditional Cheese Cake
Wild Berry Compote

Affogato

Espresso & Vanilla Gelato

\$45 per guest

beverages, gratuities & tax not included