

# TWO COURSE STANDARD EVENT MENU 2026

Two Course Standard Menu \$32. Per Guest  
Menu Pricing Not Inclusive of Beverages, Tax & Gratuity  
Menus Subject to Change Based on Availability

## Starter

**CLAM CHOWDER**  
creamy new england style, oyster crackers

OR

**FIELD GREENS**  
choice of dressing

## Main

CHOOSE 3

served with house potato chips, other sides available for additional charge

**ISLAND FISH TACOS\***

blackened grilled mahi-mahi, mango salsa, avocado, pickled red onion, shaved cabbage, spicy chili aioli, on two white corn tortillas  
^substitute *crispy cauliflower for mahi-mahi to make vegetarian*

**BANG BANG SHRIMP ROLL\***

crispy-fried twisted shrimp, bang bang sauce, green onion, butter-grilled brioche roll

**CRAB CAKE**

quarter pound jumbo lump crab cake, mango salsa, field greens, mango habanero aioli

**EGGPLANT CAPRESE SCHIACCIATA**

crispy breaded eggplant, fresh mozzarella, tomato, kale pesto, fresh basil, balsamic glaze, lemon herbed schiacciata

**SOUTHERN FRIED CHICKEN\***

crispy chicken breast, lettuce, red onion, sweet pickles, mayo, brioche bun

**DOUBLE CHEESEBURGER\***

cheddar, lettuce, tomato, red onion, sweet pickles, 1000 island, brioche bun

**SMOKED BRISKET\***

hickory-smoked beef brisket, cheddar, pickled red onion, dijon horseradish aioli, butter-grilled sourdough

**CALIFORNIA FRESCA SALAD**

fresh mozz, avocado, tomato, red onion, kalamata olives, basil, pepitas, field greens, balsamic glaze, balsamic vinaigrette

**TROPICAL AHI TUNA SALAD\***

sesame-crust ed ahi tuna (seared rare chilled), pickled red onion, mango salsa, crisp wontons, spicy chili aioli, field greens, green onion, honey lime dressing

**ASIAN CHICKEN CHOP SALAD\***

chicken (*served chilled*), spicy peanut dressing, ginger sesame rice noodles, edamame, kohlrabi, carrots, brussel sprouts, kale, radicchio, broccoli stems, green onion, cilantro, lime

## Add On Dessert

YUZU CHEESECAKE 12.

CHOCOLATE TRUFFLE BOMB 12.

WILD BLUEBERRY TORTE 12.

## Add On Appetizers

**ELOTE CORN FRITTERS 13.**

chili-spiced charred corn and cheese fritters, honey lime dipping sauce (10 pieces)

**CRISPY BRUSSEL SPROUTS 13.**

flash-fried brussel sprouts tossed in honey lime

**SWEET CHILI CALAMARI\* 18.**

rings and tenticals, dusted and fried, sweet chili drizzle, basil, green onion

**CRISPY SHRIMP\* 16.**

fried rice paper wrapped shrimp, raspberry habanero aioli and ginger aioli drizzle, green onion (5 pieces)

**SHRIMP MANGO CEVICHE\* 16.**

key lime juice, avocado, mango, jalapeño, red onion, green onion cilantro, crisp plantains

**AHI TUNA LETTUCE WRAPS\* 19.**

sesame-crust ed ahi tuna (seared rare chilled), spicy asian peanut slaw, sweet soy glaze, cilantro, green onion (4 pieces)

**BUFFALO CHICKEN WONTONS\* 16.**

crispy wonton wrapped chicken, buffalo sauce, ranch drizzle, blue cheese crumbles, green onion (5 pieces)

Appetizers served family style may be ordered for an additional charge.