



Private Dining Dinner Menu

"The Classic Menu" - \$75 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Amuse Bouche

Fresh Artisan Bread, Michigan White Bean Relish, Smoked Salmon Pate, Whipped Butter

Starters - Each Guest Selects Their Own Appetizer

Colossal Shrimp Cocktail

Fiery House Cocktail Sauce, Fresh Shaved Horseradish

Tempura Asparagus Spears

Miso-Mustard Dipping Sauce

Salad - Host Selects One Salad in Advanced

Martha's Vineyard

Mixed Greens, Roquefort Blue Cheese Crumbles, Sun-Dried Cherries, Candied Walnuts, Raspberry Vinaigrette

Garden Salad

Mixed Greens, Cucumber, Grape Tomato, Carrot Strings, Red Onion, Balsamic Vinaigrette

Entrée - Each Guest Selects Their Own Entrée

6 Ounce Dry-Aged Filet Mignon

Signature Zip Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Broiled Lake Superior Whitefish

Herbs, Paprika, Fresh Lemon, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Grilled Scottish Salmon

Tomato Caponata, Buerre Blanc, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Pan Roasted Brick Chicken

All Natural Semi-Boneless Chicken, Jus Lie Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Dessert- Host Selects One Dessert in Advanced

Coconut Cake, Chocolate Cake, Carrot Cake, New York Style Cheesecake

*All packages may be customized to the hosts needs and wants. Price is subject to change for customized menus. Displayed appetizers and entrées are also an option. Price for displayed food varies. Private Dining Manager will help create. We accommodate vegetarian, vegan and gluten-free guests. Room is reserved for maximum of 3 hours.

*All Packages include soft beverages from the fountain, hot coffee and iced tea. Packages do not include fresh juices, hot tea or bottled/canned soft drinks.



Private Dining Dinner Menu

"The Modern Menu" - \$85 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Amuse Bouche

Fresh Artisan Bread, Michigan White Bean Relish, Smoked Salmon Pate, Whipped Butter

Starters - Each Guest Selects Their Own Appetizer

Colossal Shrimp Cocktail

Fiery House Cocktail Sauce, Fresh Shaved Horseradish

Devilled Crab Balls

*Maryland Blue Crab, Breadcrumbs, Crispy Leeks, Stone Ground Mustard
Aioli*

Salad - Host Selects One Salad in Advanced

Martha's Vineyard

*Mixed Greens, Roquefort Blue Cheese Crumbles, Sun-Dried Cherries, Candied Walnuts, Raspberry
Vinaigrette*

Garden Salad

Mixed Greens, Cucumber, Grape Tomato, Carrot Strings, Red Onion, Balsamic Vinaigrette

Entrée - Each Guest Selects Their Own Entrée

8 Ounce Dry-Aged Filet Mignon

Signature Zip Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Crab-Stuffed Atlantic Flounder

Grainy Mustard Buerre Blanc, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Grilled Scottish Salmon

Tomato Caponata, Buerre Blanc, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Pan Roasted Brick Chicken

All Natural Semi-Boneless Chicken, Jus Lie Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Dessert- Host Selects One Dessert in Advanced

Coconut Cake, Chocolate Cake, Carrot Cake, New York Style Cheesecake

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Private Dining Dinner Menu

"The Executive Menu" - \$95 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Amuse Bouche

Fresh Artisan Bread, Michigan White Bean Relish, Smoked Salmon Pate, Whipped Butter

Starters - Each Guest Selects Their Own Appetizer

Colossal Shrimp Cocktail

Fiery House Cocktail Sauce, Fresh Shaved Horseradish

Devilled Crab Balls

*Maryland Blue Crab, Breadcrumbs, Crispy Leeks, Stone Ground Mustard
Aioli*

Salad - Host Selects One Salad in Advanced

Martha's Vineyard

*Mixed Greens, Roquefort Blue Cheese Crumbles, Sun-Dried Cherries, Candied Walnuts, Raspberry
Vinaigrette*

Garden Salad

Mixed Greens, Cucumber, Grape Tomato, Carrot Strings, Red Onion, Balsamic Vinaigrette

Entrée - Each Guest Selects Their Own Entrée

8 Ounce Dry-Aged Filet Mignon

Signature Zip Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

5 Ounce South African Rock Lobster Tail

Warm Drawn Butter, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Oven Roasted Barramundi

Lobster Meat, Crab Meat, Buerre Blanc, Roasted Fingerling Potatoes, Grilled Asparagus Spears

#1 Grade Hawaiian Big Eye Sliced Tuna Steak

Tomato-Caper Relish, Chimichurri, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Dessert- Host Selects One Dessert in Advanced

Coconut Cake, Chocolate Cake, Carrot Cake, New York Style Cheesecake

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Private Dining Dinner Menu

"The Elite Menu" - \$115 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Amuse Bouche

Fresh Artisan Bread, Michigan White Bean Relish, Smoked Salmon Pate, Whipped Butter

Starters - Each Guest Selects Their Own Appetizer

Colossal Shrimp Cocktail

Fiery House Cocktail Sauce, Fresh Shaved Horseradish

Devilled Crab Balls

*Maryland Blue Crab, Breadcrumbs, Crispy Leeks, Stone Ground Mustard
Aioli*

Salad - Host Selects One Salad in Advanced

Martha's Vineyard

Mixed Greens, Roquefort Blue Cheese Crumbles, Sun-Dried Cherries, Candied Walnuts, Raspberry Vinaigrette

Garden Salad

Mixed Greens, Cucumber, Grape Tomato, Carrot Strings, Red Onion, Balsamic Vinaigrette

Entrée - Each Guest Selects Their Own Entrée

10 Ounce Dry-Aged Filet Mignon

Signature Zip Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

6 Ounce Filet & 5 Ounce South African Rock Lobster Tail

Signature Zip Sauce, Warm Drawn Butter, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Chilean Sea Bass

Rock Samphire, Cedar Reduction, Buerre Blanc, Roasted Fingerling Potatoes, Grilled Asparagus Spears

14 Ounce USDA Prime New York Strip

Au-Poivre Encrusted in Telicheery Pepper with Cognac Green Peppercorn Sauce, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Twin - 5 Ounce South African Rock Lobster Tail

Warm Drawn Butter, Roasted Fingerling Potatoes, Grilled Asparagus Spears

Dessert- Host Selects One Dessert in Advanced

Coconut Cake, Chocolate Cake, Carrot Cake, New York Style Cheesecake

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Private Dining Liquor, Beer and Wine Packages

“The Classic Package” - \$15 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Beer - Maximum of 2 Glasses of Beer or Wine per Guest*

Miller Light Draft, Stella Artois Draft

Included Wine - Maximum of 2 Glasses of Beer or Wine per Guest*

House Cabernet Sauvignon, House Chardonnay

“The Modern Package” - \$25 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Liquors

Tito's Vodka, Beefeater Gin, Sauza Silver Tequila, Captain Morgan Rum, Buffalo Trace Bourbon, Dewar's White Label Scotch

Included Beer

Miller Light Draft, Sam Adams Boston Lager Draft

Included Wine

House Cabernet Sauvignon, House Chardonnay

“The Executive Package” - \$40 per Guest*

6% Michigan Sales Tax and 22% Gratuity Will Be Added to the Above Price

Included Liquors

Grey Goose Vodka, Hendrix Gin, Patron Silver Tequila, Bacardi Rum, Knob Creek Bourbon, Johnny Walker Black Label Scotch

Included Beer

Stella Artois Draft, Bell's Two Hearted IPA Draft

Included Wine

House Cabernet Sauvignon, House Chardonnay

*Liquor, Beer and Wine Package pricing is for a maximum of 2 hours. After 2 hours, host will be charged for additional time. Pricing for additional time is comparable to package price. All prices are before 6% Michigan sales tax and 22% gratuity. “The Classic Package” includes 2 glasses of wine, 2 glasses of draft beer, or a combination of 1 glass of wine and 1 glass of draft beer. In other words, each guest is allowed 2 drinks, total, for the evening. Any additional drinks will be charged for a la carte.