



Fleming's

PRIME STEAKHOUSE & WINE BAR

Private Dining



Plan the Perfect Event

Host an event at Fleming's – from corporate meetings to special celebrations – and create an amazing experience with your Private Dining Director. Each location can accommodate parties from 10 to 80 Guests, and you'll have a dedicated coordinator in charge of all the details. That way, you can focus on spending time with the people who matter most to you.

Your Event, Your Menu

Whether you're planning a festive Friday night or an intimate Sunday brunch, choose a menu that fits the moment. We've got a selection of thoughtful preset menus, or you can create a customized menu. From indulgent appetizers to the finest cuts of USDA Prime beef, we'll make sure your guests experience our finest.



Get Rewarded

Hosting has its benefits. Ask your Private Dining Director for additional information and to learn how you can earn rewards when you book your next private event.



F *Fleming's*
PRIME STEAKHOUSE & WINE BAR

*Must receive a signed agreement for your event to qualify. Fleming's Dining Cards cannot be used for payment towards private dining events, including the event for which they are rewards. Fleming's Dining Cards are only valid in the main dining room. Cannot be combined with any other offer.



Hors d'Oeuvres

Hot, Hand-Passed priced per piece, minimum 12 pieces

SWEET & SPICY FILET MIGNON SKEWERS* peppercorn sauce	\$4
CHICKEN SATAY teriyaki marinade, smoked jalapeño aioli	\$3
MAPLE GLAZED SLAB-CUT BACON BITES pan crisped, pickled onion	\$3
PROSCUITTO-WRAPPED HIGH COUNTRY ASPARAGUS parmesan cheese	\$3
FLEMING'S PRIME MEATBALLS with peppercorn and F17 sauces	\$3
CRISPY SEA SCALLOPS* bacon-wrapped, orange-tarragon vinaigrette	\$4
JUMBO LUMP MINI CRAB CAKES red pepper sauce	\$5
LOBSTER TEMPURA BITES soy-ginger sauce	\$4
SALT & PEPPER SHRIMP creamy mustard sauce	\$4
+ SAVORY CHEESE PUFFS melted gruyère cheese	\$2
+ PANKO-CRUSTED GOAT CHEESE BITES jalapeño jelly	\$3

Chilled, Hand-Passed priced per piece, minimum 12 pieces

COLOSSAL SHRIMP COCKTAIL horseradish-cocktail sauce	\$4
SEARED AHI TUNA* spicy mustard sauce	\$3
+ HOUSEMADE BURRATA CROSTINI tomatoes, arugula	\$3
+ CAPRESE KABOBS fresh mozzarella, herb-marinated tomatoes, balsamic glaze	\$3

Displayed priced per piece, minimum 12 pieces

+ IMPORTED & DOMESTIC CHEESES fresh fruit & nuts	\$4
+ VEGETABLE CRUDITÉS ranch dipping sauce	\$2
+ MUSHROOM & ROASTED RED PEPPER FLATBREAD cilantro oil	\$3
FILET MIGNON FLATBREAD* arugula, gorgonzola and balsamic reduction	\$3

Displayed priced per order

CHILLED SEAFOOD TOWER* ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments, <i>serves 6 Guests</i>	\$150
HOT SEAFOOD PLATTER* lobster tempura, salt & pepper shrimp, mini crab cakes, bacon-wrapped scallops, <i>serves 6 Guests</i>	\$80
ASSORTED HOUSEMADE MINI DESSERTS carrot cake bars, cheesecake bites, chocolate truffles, <i>serves 8-10 Guests</i>	\$75

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home	\$6
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*vegetarian

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Hors d'Oeuvres

Reception packages, minimum of 15 Guests

Vines Pre-Event Package

1 hour, hors d'oeuvres reception

HAND-PASSED

Fleming's prime meatballs, chicken satay, crispy bacon-wrapped scallops*, housemade burrata crostini

DISPLAYED

imported & domestic cheeses served with fresh fruit & nuts, vegetable crudité with ranch dipping sauce, mushroom & roasted red pepper flatbread

\$25 per Guest

Malbec Reception Package

1.5 hour, hors d'oeuvres reception

HAND-PASSED

sweet & spicy filet mignon skewers*, maple glazed slab-cut bacon bites, prosciutto-wrapped asparagus, mini crab cakes, panko-cruste goat cheese bites

DISPLAYED

imported & domestic cheeses served with fresh fruit & nuts, vegetable crudité with ranch dipping sauce, filet mignon flatbread*, seared ahi tuna* with spicy mustard sauce

\$35 per Guest

Cabernet Franc Reception Package

2 hour, hors d'oeuvres reception

HAND-PASSED

sweet & spicy filet mignon skewers*, maple glazed slab-cut bacon bites, crispy bacon-wrapped scallops*, lobster tempura bites, salt & pepper shrimp, mushroom & roasted red pepper flatbread

DISPLAYED & DESSERT

imported & domestic cheeses served with fresh fruit & nuts, colossal shrimp cocktail, sweet chile calamari, cheesecake bites, carrot cake bars

\$49 per Guest

Price does not include tax, gratuity or applicable Private Dining Fees.

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Executive Estate Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Apetizers for the Table

CHILLED SEAFOOD TOWER* or **HOT SEAFOOD PLATTER**

TENDERLOIN CARPACCIO* caper-creole mustard sauce and red onion

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

Starters choose three for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

BLOOMSDALE SPINACH tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

Entrées choose five for your Guests to select from

PETITE FILET MIGNON & LOBSTER TAIL*

BONE-IN FILET MIGNON*

PRIME BONE-IN RIBEYE*

PRIME NEW YORK STRIP*

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach and arugula

DOUBLE BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

GRILLED PORTOBELLO MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Entrée Companion choose one for your Guests to pair with the entrée

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose three for your Guests

FLEMING'S POTATOES

CHIPOTLE CHEDDAR MACARONI & CHEESE

GRILLED HIGH COUNTRY ASPARAGUS

CRISPY BRUSSELS SPROUTS & BACON

SAUTÉED MUSHROOMS

LOBSTER MASHED POTATOES

LOBSTER MACARONI & CHEESE

Desserts choose three for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES & CHANTILLY CREAM seasonal berries, housemade whipped cream

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$119 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Estate Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizers for the Table choose two for your Guests

CHILLED SEAFOOD TOWER* ahi tuna poke, lobster, shrimp and crab served with traditional accompaniments

SWEET CHILE CALAMARI lightly breaded and tossed with sweet chile sauce

FILET MIGNON FLATBREAD* arugula, gorgonzola and balsamic reduction

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing,

BLOOMSDALE SPINACH tomatoes, red onion, spiced bacon, almonds, blueberries, chopped egg, chèvre fritter

Entrées choose four for your Guests to select from

PRIME NEW YORK STRIP*

MAIN FILET MIGNON*

PETITE FILET MIGNON & LOBSTER TAIL*, add \$20 per Guest

CERTIFIED ANGUS BEEF RIBEYE*

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze

DOUBLE BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach and arugula, pickled red onion

BARBECUE NEW ZEALAND SALMON FILLET* beech mushrooms, barbecue glaze

GRILLED PORTOBELLO MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

BONE-IN FILET MIGNON* or **PRIME BONE-IN RIBEYE***

Entrée Companion choose one for your Guests to pair with the entrée, add \$10

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose three for your Guests

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

SAUTÉED MUSHROOMS

LOBSTER MACARONI & CHEESE,

add \$6 per Guest

CHIPOTLE CHEDDAR MACARONI & CHEESE

CRISPY BRUSSELS SPROUTS & BACON

CREAMED SPINACH

LOBSTER MASHED POTATOES,

add \$6 per Guest

Desserts choose two for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES & CHANTILLY CREAM seasonal berries, housemade whipped cream

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$99 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Select Reserve Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizers for the Table choose two for your Guests

COLOSSAL SHRIMP COCKTAIL horseradish-cocktail sauce

FILET MIGNON FLATBREAD* arugula, gorgonzola and balsamic reduction

MINI CRAB CAKES red pepper sauce

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE seasoned bacon, tomatoes, crumbled gorgonzola, onions, danish blue cheese dressing

Entrées choose four for your Guests to select from

MAIN FILET MIGNON*

PETITE FILET MIGNON & LOBSTER TAIL* add \$20 per Guest

CERTIFIED ANGUS BEEF RIBEYE*

DOUBLE-THICK PORK RIB CHOP* julienne of apples, jicama, creole-mustard glaze

DOUBLE BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

BARBECUE NEW ZEALAND SALMON FILLET* beech mushrooms, barbecue glaze

GRILLED PORTOBELLO MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Guests may substitute their entrée for one of the following selections, add \$8

BONE-IN FILET MIGNON* or **PRIME BONE-IN RIBEYE***

Entrée Companion choose one for your Guests to pair with the entrée, add \$10

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose two for your Guests

YUKON GOLD MASHED POTATOES

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

CRISPY BRUSSELS SPROUTS & BACON

LOBSTER MASHED POTATOES, add \$6 per Guest

LOBSTER MACARONI & CHEESE, add \$6 per Guest

Desserts choose two for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$92 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Reserve Dinner

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizer choose one for your Guests

HOUSEMADE BURRATA charred campari tomatoes, prosciutto, wild arugula, toasted garlic crostini

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

Starters choose one for your Guests

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées choose three for your Guests to select from

PETITE FILET MIGNON*

PETITE FILET MIGNON & LOBSTER TAIL* add \$20 per Guest

DOUBLE BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

SHRIMP AND SEA SCALLOPS* seared, creamy goat cheese grits, tomato-butter sauce

BARBECUE NEW ZEALAND SALMON FILLET* beech mushrooms, barbecue glaze

GRILLED PORTOBELLO MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Entrée Companion choose one for your Guests to pair with the entrée, add \$10

TRUFFLE-POACHED LOBSTER* béarnaise sauce and caviar

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

DIABLO SHRIMP spicy barbecue butter sauce

Sides to Share choose two for your Guests

YUKON GOLD MASHED POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

CREAMED SPINACH

LOBSTER MASHED POTATOES, add \$6 per Guest

LOBSTER MACARONI & CHEESE, add \$6 per Guest

Desserts choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$82 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Signature Lunch

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizers for the Table choose two for your Guests

SEARED SEA SCALLOPS* crispy bacon-wrapped, orange-tarragon vinaigrette

SWEET CHILE CALAMARI lightly breaded, tossed with sweet chile sauce

FILET MIGNON FLATBREAD* arugula, gorgonzola and balsamic reduction

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

Starters choose two for your Guests to select from

CHEF'S SEASONAL SOUP made fresh daily

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

THE NEW WEDGE seasoned bacon, tomatoes, crumbled gorgonzola, onions,

danish blue cheese dressing

Entrées choose three for your Guests to select from

PETITE FILET MIGNON*

PRIME NEW YORK STRIP*

MISO GLAZED CHILEAN SEA BASS* sesame-orange spinach and arugula, pickled red onion

BARBECUE NEW ZEALAND SALMON FILLET* beech mushrooms, barbecue glaze

SHRIMP AND SEA SCALLOPS* seared, creamy goat cheese grits, tomato-butter sauce

BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

GRILLED PORTOBELLO MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Entrée Companion choose one for your Guests to pair with the entrée, add \$8 per Guest

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

Sides to Share choose two for your Guests

YUKON GOLD MASHED POTATOES

CRISPY BRUSSELS SPROUTS & BACON

SAUTÉED MUSHROOMS

LOBSTER MACARONI & CHEESE,

add \$6 per Guest

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

LOBSTER MASHED POTATOES,

add \$6 per Guest

Desserts choose two for your Guests to select from

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

CRÈME BRÛLÉE creamy tahitian vanilla bean custard served with fresh seasonal berries

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

FRESH BERRIES served with housemade chantilly cream

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home, add \$6 per Guest

\$55 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Classic Lunch

ARTISAN HOUSEMADE BREAD served with infused spreads

Appetizer choose one for your Guests

COLOSSAL SHRIMP COCKTAIL horseradish-cocktail sauce

SELECTION OF IMPORTED & DOMESTIC CHEESES fresh fruit & nuts

Starters choose one for your Guests

CHEF'S SEASONAL SOUP made fresh daily

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

MODERN CAESAR hearts of romaine, parmesan, fried capers, prosciutto chips, herbed crostini

Entrées choose three for your Guests to select from

PETITE FILET MIGNON*

BARBECUE NEW ZEALAND SALMON FILLET* beech mushrooms, barbecue glaze

BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

GRILLED PORTOBELLO MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Entrée Companion choose one for your Guests to pair with the entrée,

add \$8 per Guest

DIABLO SHRIMP spicy barbecue butter sauce

JUMBO LUMP CRABMEAT oscar style with béarnaise sauce

Sides to Share choose two for your Guests

FLEMING'S POTATOES

GRILLED HIGH COUNTRY ASPARAGUS

YUKON GOLD MASHED POTATOES

SAUTÉED MUSHROOMS

LOBSTER MASHED POTATOES *add \$6 per Guest*

LOBSTER MACARONI & CHEESE *add \$6 per Guest*

Desserts choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

WALNUT TURTLE PIE caramel, walnuts, chocolate, chocolate pie crust

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home,

add \$6 per Guest

\$45 per Guest

Menu includes coffee, tea and soft drinks; price does not include tax, gratuity or applicable Private Dining Fees. It's our pleasure to tailor a menu to your specific requests

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Club Lunch

ARTISAN HOUSEMADE BREAD served with infused spreads

Starters choose one for your Guests

CHEF'S SEASONAL SOUP made fresh daily

FLEMING'S SALAD candied walnuts, dried cranberries, tomatoes, onions, herbed crostini

Entrées choose three for your Guests to select from

THE PRIME BURGER* melted wisconsin cheddar cheese, peppered bacon, double-cut shoestring potatoes

JUMBO LUMP CRAB CAKES roasted red pepper and lime butter sauce

BREAST OF CHICKEN roasted, white wine, mushroom, leek and thyme sauce

CHICKEN CAESAR SALAD hearts of romaine, parmesan, fried capers, crisp prosciutto chips, herbed crostini

GRILLED PORTOBELLO MUSHROOM RAVIOLI asparagus, brussels sprouts, red peppers, tomatoes, balsamic glaze

Sides to Share

YUKON GOLD MASHED POTATOES

CREAMED SPINACH

LOBSTER MASHED POTATOES, *add \$6 per Guest*

LOBSTER MACARONI & CHEESE, *add \$6 per Guest*

Desserts choose one for your Guests

CARROT CAKE three-layer cake with cream cheese frosting, dark rum caramel drizzle

NEW YORK CHEESECAKE graham cracker crust, blueberry sauce, white chocolate shavings

GIFT BOX OF FLEMING'S HOUSEMADE TRUFFLES for your Guests to take home,
add \$6 per Guest

\$35 per Guest

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