



MAIN COURSES

Miso Glazed Salmon

Asian pear & pea sprout salad

Blackened Creole Jumbo Shrimp

mango salsa • chipotle crema

N.Y. Strip Steak

warm lobster potato salad • sauce agro dulce

Nori Crusted Tuna

grilled green onion, ginger yuzu dressing

Paella Valencia

shrimp • mussels • clams • lobster • chicken
saffron rice chorizo sausage

Thai Red Curry Snapper

cilantro • pickled vegetables • coconut

Grilled Striped Bass

hearts of palm • blood orange • endive

Lobster Pan Roast

lobster cream • leeks • lemon • chives • sherry

Pan Roasted Halibut

purple potato hash • chimichurri sauce

Penne Puttanesca

grilled swordfish • capers • olives • tomato • basil

Crab Stuffed Grey Sole

white wine • lemon • Italian parsley • butter

Kung Pao Tofu

mixed vegetables • fried brown rice • oyster sauce
toasted peanuts

All menus are priced according to entrees & style of service.
All menu selections and prices are subject to change without notice
due to market & season. Prices are for food only and do not reflect
NY state sales tax. All entrées above can be for buffet, plated
sit down, and family-style services.
(sample menu entrée selections)