

Group Menu # 1

Appetizers

Traditionnal Beef Tartare Hand Cut Beef

Or

Chilled Maritime Lobster Salad

Fresh Steamed Maritime Lobster served chilled with a Chutney Style Sauce



Remoulade of Celery Root, Apple & smoked Salmon

Served With a Creamy Sauce



Main Courses

NY Sirloin Cut "au poivre"

Flambéed with Cognac & served with Roasted Garlic Mashed

Or

Chilean Sea Bass

From the deep cold waters off the Coast of Chili served on a bed of Root Vegetables



Cheese Platter

Assortment of Three Cheeses from Quebec
Served with Dried Fruits & Walnuts



Dessert

Chocolate trio



Coffee, Tea or Espresso

\$99.00

All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Group Menu # 2

Appetizers

Seared Yellowfin Tuna Wasabi

A Treat with a Wasabi Crust served with a citrus soya sauce

Or

Jumbo Chilled Shrimp Cocktail

Made fresh daily and served With Spicy Garlic Aioli



Authentic Greek Village Salad

The Authentic, with Savoura Tomatoes, Red Onions, Super Colossal Kalamata Olives, Dodoni Feta and Extra Virgin Olive Oil



Main Courses

USDA Prime, Dry Aged 18 oz Rib Steak Bone In

A thick, Well Marbled 18 oz US Prime Rib Steak dry aged and Grilled to Perfection!

Or

Thick Cut Veal Chop

Grilled Milk Fed Veal Served with a white Port sauce

Or

Catch of the day

Choice of the Fisherman Seasoned & Grilled Served with tomato & Fresh basil

All main courses are served with grilled vegetables, baked potato, French fries or rice.



Desserts

Crème Brule

Made with fresh eggs in house daily

Or

Chef's Creation

Authentic Served hot with Fresh Vanilla Bean Ice Cream



Coffee, Tea or Espresso

\$95.00

All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Group Menu # 3

Appetizers

Avocado & Shrimp Napoleon

Avocado & Shrimp Salad with Veggies, Rosé Vinaigrette

Or

Jumbo Chilled Shrimp Cocktail

Jumbo Chilled Shrimp served with our own tangy Cocktail Sauce

Or

Arugula Salad with Reggiano Cheese

Served with a flavorful Balsamic Vinaigrette



Main Courses

USDA Prime, Dry Aged 18 oz Rib Steak Bone In

A thick, Well Marbled 18 oz US Prime Rib Steak dry aged and Grilled to Perfection!

Or

Veal Medallions with Lobster & Cream sauce

Milk fed veal Tenderloin sliced and served with a Marvelous Lobster and Cream Sauce

Or

Catch of the day

Choice of the Fisherman Seasoned & grilled Served with tomato & Fresh basil

All main courses are served with grilled vegetables, baked potato, French fries or rice.



Desserts

Ferrero Rocher

Ferrero Rocher Cake

Or

Chef's Creation



Coffee, Tea or Espresso

\$85.00

All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Group Menu # 4

Appetizers

Lobster Bisque

Flambeed with Port wine
Or

Salmon Tartare

Made with Homemade Mayo.
Or

Endive & Spinach Salad

Endives & Spinach served with a flavorful Vinaigrette



Main Courses

Prime Roast Beef "Au Jus"

Slow Roasted and Spiced our way the Roast Beef is considered "The Best" in the City
Or

Surf NTurf

A tender Filet Mignon served with Garlic Butter and Two Jumbo Broiled Shrimp
Or

Catch of the day

Choice of the Fisherman Seasoned & grilled Served with tomato & Fresh basil

All main courses are served with grilled vegetables, baked potato, French fries or rice.



Desserts

Fondant au Chocolat

Baked in the oven with a melted Chocolate Center
Or

Chef's Creation



Coffee, Tea or Espresso

\$82.00

All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Group Menu #5

Appetizers

Duo of Salmon Tartare

Smoked & Fresh Salmon Hand cut
Or

Beef Tartare Asiatic Style

Served With Sesame Marmelade

Or

Mixed Greens Salad

An assortment of Fresh Greens served with Cherry Tomatoes.



Main Courses

USDA Prime, Dry Aged Rib Steak (14oz)

A perfectly aged 14 oz Rib Steak Broiled to Perfection served with Grilled Vegetables

Or

Roasted Veal Medallion

Tender Veal Tenderloin with an Aged Port Sauce

Or

Catch of the Day Mediterranean Style

Baked and served with Diced Tomatoes, Onions and Kalamata Olives

All main courses are served with grilled vegetables, baked potato, French fries or rice



Desserts

Chocolate Cake

Chocolate, chocolate and more chocolate

Or

Chef's Creation



Coffee, Tea or Espresso

\$78.00

All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Cancellation policy

*It is our booking procedure to secure reservations with a deposit of 25 dollars per guest for bookings of 9 people or more.
The deposit will not be refunded in the event that the reservation is not honored in whole or in part by you without a 24 hour notice.*