



**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



**Arugula Salad with Reggiano Cheese**

Served with a flavorful Balsamic Vinaigrette.



**Main Courses**

**Sirloin NY Cut au Poivre**

Flambeed with Cognac& served with Roasted Garlic.

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**

\$120.00

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**

\$110.00

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**

\$100.00

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**

\$98.00

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**

\$95.00

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

**LUNCH MENU # 1**

**APPETIZERS**

**Wedge Salad & house Dressing**

Or

**Soup of the Day**

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**MAIN COURSES**

**Rib Steak**

Or

**Seafood Pasta**

Or

**Fresh Filet of Atlantic Salmon Cajun Style**

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

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**Dessert**

**Chef's Creation**

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**Coffee, Tea or Espresso**

\$60.00

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



**LUNCH MENU # 2**

**APPETIZERS**

**Mushroom Arronccini**

Or

**Arugula Salad with Reggiano Cheese**



**MAIN COURSES**

**Rib Steak**

Or

**Double Cut Lamb Chops**

Or

**Catch of the Day**

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



**Dessert**

**Chef's Creation**



**Coffee, Tea or Espresso**

**\$65.00**

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



**LUNCH MENU # 3**

**APPETIZERS**

**Shrimp Cake**

Served with Old Fashion Mustard Sauce  
Or

**Roasted Tomatoes & Squid Salad with Chorizo**



**MAIN COURSES**

**Rib Steak**

Or

**Filet Mignonette & Shrimp**

Or

**Catch of the Day**

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



**Dessert**

**Chef's Creation**



**Coffee, Tea or Espresso**

\$78.00

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