

# Summer CELEBRATION MENU



# Summer CELEBRATION DINNER MENU

## STARTER

*choice of*

### FLEMING'S SALAD\*\*

candied walnuts, tomatoes, dried cranberries, red onion, lemon balsamic vinaigrette 400 cal

### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 310 cal

## ENTRÉE

*choice of*

### FILET MIGNON & CRAB-STUFFED LOBSTER\*

8oz Filet Mignon, North Atlantic split lobster tail topped with our savory crab imperial 700 cal

### DOUBLE BREAST OF CHICKEN

8oz all-natural, roasted, white wine, mushroom, leek & thyme sauce 670 cal

## SIDE

### MASHED POTATOES

620 cal

## DESSERT

### CARROT CAKE

three-layer cake with cream cheese frosting, drizzle of caramel 630 cal

**\$77 PER GUEST†**

---

Menu is only available for private events hosted May 26, 2025 - September 28, 2025. Not available at our Tampa, FL location.  
Cal represents calories. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information is available upon request.

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.

\*\*Item contains or may contain nuts.

# Summer CELEBRATION LUNCH MENU

## STARTER

*choice of*

### CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto 390 cal

### FRUIT PLATE

a blend of strawberries, blueberries, pineapple 80 cal

## ENTRÉE

*choice of*

### CHICKEN CAESAR SALAD

romaine, parmesan, fried capers, crispy prosciutto with grilled chicken breast 560 cal

### CABERNET FILET\*

6oz hand-cut Filet Mignon topped with danish blue cheese butter over cabernet demi-glace, sautéed spinach & garlic with campari tomatoes 570 cal

## DESSERT

### CHOCOLATE CHUNK COOKIES

packaged for Guests to take home 370 cal

**\$40 PER GUEST†**

---

Menu is only available for private events hosted May 26, 2025 - September 28, 2025. Not available at our Tampa, FL location.  
Cal represents calories. 2,000 calories a day is used for general nutrition advice, but calorie needs vary.  
Additional nutrition information is available upon request.

† Price does not include tax, gratuity or applicable Private Dining fees. Menus valid for private dining events only.

\*Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients.