



Banquet Menus

The Sunset Menu ~ \$50 per person

First : Mixed Baby Greens Vinaigrette

Entrée Selections: Chicken Beurre Blanc, Mahi Mahi Fillet, or Vegetable Risotto

Dessert: New York Cheesecake Beverage: Coffee or Tea

The Doryman's Menu ~ \$60 per person

First Course: Mixed Baby Greens Vinaigrette

Entrée Selections: Prime New York Steak, Chicken Beurre Blanc, or Fresh Pacific Salmon

Dessert: Chocolate Decadence Cake Beverage: Coffee or Tea

The Club 21 Menu ~ \$70 per person

First Course: Savory Tomato Basil Soup Second Course: Traditional Caesar Salad

Entrée Selections: Prime Filet Mignon, Bone In Pork Chop, Jumbo Sea Scallops, or Fresh Pacific Salmon

Dessert: Crème Brulee or Chocolate Mousse Duo Beverage: Coffee or Tea

The Cellar Select Menu ~ \$80 per person

First Course: New England Clam Chowder Second Course: Chopped Wedge Salad

Entrée Selections: Petite Filet Mignon with Grilled Jumbo Prawns, Chicken topped with Shitake Mushrooms and Boursin Cheese, Prime New York Steak Bordelaise, or Chilean Sea Bass

Dessert: Warm Apple Tart or Tiramisu Beverage: Coffee or Tea

The Oceanfront Menu ~ \$95 per person

First Course: Lobster Bisque with Fresh Chunks of Lobster and Laced with Sherry

Second Course: Apple Walnut Salad

Entrée Selections: Prime Bone In Rib-Eye (18oz.), New Zealand Rack of Lamb, Baseball Cut Swordfish in a Garlic Caper Sauce or Australian Lobster Tail

Dessert: Warm Apple Tart or Chocolate Fantasy Cake Beverage: Coffee or Tea

The Seaside Spectacular Menu ~ \$110 per person

First Course: Lobster Bisque with Fresh Chunks of Lobster and Laced with Sherry

Second Course: Asian Pear Salad Intermezzo: Homemade Fruit Sorbet Interlude

Entrée Selections: Signature "21" Tomahawk Bone In Rib Eye, Sunset Surf and Turf (*Petite Filet Mignon, Scallops and Jumbo Prawns*), Majestic Seafood Trio (*Jumbo Crab Cake, Colossal Prawns & Jumbo Sea Scallops*), Or Alaskan King Crab (*ADD \$25 per order*)

Dessert: Raspberry Delight w/Chambord, Triple Chocolate Gateau Beverage: Coffee or Tea

Suggested Menu's are listed above ~ Custom Menu's can be created to accommodate the group

All Entrées are served with Seasonal Vegetable and Buttery Mashed Potatoes or Rice Pilaf

Guests will be offered a choice of 3 to 4 Entrée Selections; they can select their entrée on site at the dinner event

Custom Printed Menu's will be provided at each place setting on the night of the event

All pricing is plus 8.75% Tax and 20% Gratuity ~ Menu and Prices are Subject to Change