

Banquet Menu \$55

Appetizers

(please select 3 items)

Spicy Crisp Fried Calamari

Monterey Calamari Served With Tartar Sauce & Lemon

Cheesy Garlic Bread

Firecracker Balls

Spicy Tuna Sushi Rolls Panko Fried With Pineapple Soy

Roasted Artichoke

Farm Fresh Whole Artichoke Topped With Garlic Pesto & Parmesan Cheese

Clam Chowder

Made With Fresh Manila Clams & House Made Clam Stock

Tom Yum Soup

Hot & Sour Coconut Broth With Prawns

Entrees

(please select 3 items)

Crab Louie

Traditional Crab Salad With Avocado, Tomatoes & Hard Boiled Egg Served Over Mixed Greens With Louie Dressing

Mango Salad

Grilled Pacific Prawns, Fresh Mango, Jicama, Red Onion, Apple & Pecan Nuts Tossed Over Mixed Greens With A Sweet Sundried Chili Dressing

Steak Brandy

New York Steak Served With Caramelized Onions & Cognac Peppercorn Sauce

Shaking Beef

Cubed Tenderloin Woked In A Sweet Tangy Tamarind Sauce Over Bed Of Greens

Alaskan Halibut

Char-Broiled Halibut Filet Topped With A Caper Beurre Blanc

Stuffed Petrale Sole

Oven Roasted Petrale Sole Stuffed With Crabmeat & Bay Shrimp, Served With A Light Butter & Lime Sauce

Dessert

(please select 1 item)

Tiramisu

New York Cheesecake

Chocolate Ganache

All non-alcoholic beverages are included

Banquet Menu \$65

Appetizers

(please select 3 items)

Steamed Mussels

Mediterranean Mussels Steamed With Wine, Garlic, Butter, Diced Tomatoes, Basil, & Rosemary

Steamed Clams

Manila Clams Steamed With Wine, Garlic, Butter, Diced Tomatoes, Basil, Rosemary & Thyme

Smoked Salmon / Cheese

Smoked Salmon Served With Brie Cheese & Capers

Ahi Tuna Poke

Citrus Marinated, Mango, English Cucumber, Scallions, Cilantro, Avocado & Tobiko

Crab Cocktail Martini

Dungeness Crabmeat, Mandarin Orange, Mixed Greens, Cocktail Sauce & Lemon

Shrimp Cocktail Martini

Sweet Bay Shrimp Served With Cocktail Sauce & Lemon

Entrees

(please select 3 items)

Seafood Bouillabaisse

Fresh Halibut, Prawns, Scallops, Calamari, Clams & Mussels, Fish Broth Accented With Saffron & Pernod, Served Over Sliced Garlic Bread

Crab Stuffed Salmon

Loch Duart Salmon Stuffed With Crabmeat, Pan Roasted In Nori & Panko, Served With Fresh Ginger Citrus Seasoned Soy

Steak Brandy

New York Steak Served With Caramelized Onions & Cognac Peppercorn Sauce

New Zealand Rack of Lamb

Marinated With Truffle Seasoned Soy, Oven Roasted & Served With Mint Jelly

Crab Louie

Traditional Crab Salad With Avocado, Tomatoes & Hard Boiled Egg Served Over Mixed Greens With Louie Dressing

Shrimp Louie

Traditional Shrimp Salad With Avocado, Tomatoes & Hard Boiled Egg Served Over Mixed Greens With Louie Dressing

Dessert

(please select 1 item)

Tiramisu

New York Cheesecake

Chocolate Ganache

All non-alcoholic beverages included

Banquet Menu \$75

Appetizers

(please select 3 items)

Spicy Crisp Fried Calamari

Monterey Calamari Served With Tartar Sauce & Lemon

Firecracker Balls

Spicy Tuna Sushi Rolls Panko Fried With Pineapple Soy

Roasted Artichoke

Farm Fresh Whole Artichoke Topped With Garlic Pesto & Parmesan Cheese

Chicken Satay

Tender Chicken Skewers Marinated In Herbs & Lemongrass Served With Mild Peanut Sauce

Cheesy Garlic Bread

Soup or Salad

(each guest selects 1 soup or 1 salad)

Clam Chowder

Made With Fresh Manila Clams & House Made Clam Stock

Tom Yum Soup

Hot & Sour Coconut Broth With Prawns

Classic Caesar Salad

Crisp Romaine Lettuce, Garlic Cheese Croutons & Classic Caesar Dressing

Mixed Greens

Spring Mix, Endive, Asparagus, Tomato, Feta Cheese, Candied Pecans, Miso Dressing

Entrees

(please select 3 items)

Mazatlan Scampi

Sauteed In Butter, Garlic, Herb De Provence & Tomatoes

Smoked Salmon Scallops

Smoked Salmon Wrapped Day Boat Scallops Seared Golden Brown In Butter, Garlic & Fresh Lime Sauce

Seared Blackened Ahi Tuna

Hawaiian Ahi Tuna Blackened With Cajun Spices, Served With Mango Salsa

New Zealand Rack of Lamb

Marinated With Truffle Seasoned Soy, Oven Roasted & Served With Mint Jelly

Blackened Rib-Eye

Pan Roasted Rib-Eye Steak In Cajun Seasonings

Prime Rib

Slow Roasted In-House, Served With Creamy Horseradish & Burgundian Jus

Dessert

(please select 1 item)

Tiramisu

New York Cheesecake

Chocolate Ganache

All non-alcoholic beverages included

Banquet Menu \$85

Appetizers

(please select 3 items)

Steamed Mussels

Mediterranean Mussels Steamed With Wine, Garlic, Butter, Diced Tomatoes, Basil, & Rosemary

Steamed Clams

*Manila Clams Steamed With Wine, Garlic, Butter, Diced Tomatoes, Basil,
Rosemary & Thyme*

Smoked Salmon / Cheese

Smoked Salmon Served With Brie Cheese & Capers

Ahi Tuna Poke

Citrus Marinated, Mango, English Cucumber, Scallions, Cilantro, Avocado & Tobiko

Crab Cocktail Martini

Dungeness Crabmeat, Mandarin Orange, Mixed Greens, Cocktail Sauce & Lemon

Shrimp Cocktail Martini

Sweet Bay Shrimp Served With Cocktail Sauce & Lemon

Soup & Salad

(each guest selects 1 soup & 1 salad)

Clam Chowder

Made With Fresh Manila Clams & House Made Clam Stock

Tom Yum Soup

Hot & Sour Coconut Broth With Prawns

Classic Caesar Salad

Crisp Romaine Lettuce, Garlic Cheese Croutons & Classic Caesar Dressing

Mixed Greens

Spring Mix, Endive, Asparagus, Tomato, Feta Cheese, Candied Pecans, Miso Dressing

Entrees

(please select 3 items)

Crab Landing Cioppino

*Half Dungeness Crab, Large Pacific Prawns, Manila Clams, Mussels & Calamari Simmered In A
Classic Garlic Tomato Seafood Broth*

Steamed Sea Bass

*Delicate Chilean Sea Bass Steamed With Rice Wine, Ginger, Cilantro & Scallions In A Light
Sesame Soy*

Stuffed Jumbo Prawns

BBQ Jumbo Prawns Stuffed With Crabmeat, Wrapped in Bacon With Pineapple

Porterhouse Steak

Char-Broiled In Port Wine Sauce, Served With Onion Strings

Blackened Rib-Eye

Pan Roasted Rib-Eye Steak In Cajun Seasonings

Filet Mignon

Char-Broiled Creekstone Farms Filet Mignon

Dessert

(please select 1 item)

Tiramisu

New York Cheesecake

Chocolate Ganache

All non-alcoholic beverages included