



\$65

### **FIRST COURSE**

***Traditional Caesar Salad***

***Organic Beet Salad***

*Sherry vinaigrette*

***Mixed Greens Salad***

*Shallot vinaigrette*

### **ENTRÉE**

***Center Cut Filet Mignon 8oz***

*Roasted fingerling potatoes & asparagus*

***Grilled Scottish Salmon***

*Roasted corn & avocado salsa, asparagus*

***Braised Free Range Chicken***

*Caramelized shallots, rosemary, pan jus & asparagus*

***Rainbow Roll***

*Spicy tuna and cucumber topped with*

*Salmon, tuna, & avocado*

### **DESSERT**

***Rothmann's Chocolate Layer Cake***

***Vanilla Bean or Double Chocolate Ice Cream***

***N.Y Style Cheesecake***

*Soda, Iced Tea, Coffee & Tea Included*

*\*Not inclusive of alcohol, tax & gratuity*

***Lunch Only***

***Excluding Sundays & Holidays***



\$79

## FIRST COURSE

***Traditional Caesar Salad***

***Fresh Mozzarella & Tomato***

***Spicy Tuna Roll***

***Crispy Calamari***

*with fra diavolo*

## ENTRÉE

***Center Cut Filet Mignon 8oz***

*Roasted fingerling potatoes & asparagus*

***Marinated Skirt Steak 14oz***

*Roasted fingerling potatoes & asparagus*

***Grilled Scottish Salmon***

*Roasted corn & avocado salsa, asparagus*

***Braised Free-Range Chicken***

*Caramelized shallots, rosemary, pan jus & asparagus*

***Fantastic Roll***

*Shrimp tempura, spicy kani, avocado, & cucumber*

*Topped with spicy Tuna & crunch*

## DESSERT

***Rothmann's Chocolate Layer Cake***

***Vanilla Bean or Double Chocolate Ice Cream***

***N.Y Style Cheesecake***

*Soda, Iced Tea, Coffee & Tea Included*

*\*Not inclusive of alcohol, tax & gratuity*



# Gold Menu

\$99

## FIRST COURSE

**BLT Salad**

**Spicy Tuna Roll**

**Fresh Mozzarella & Tomato**

**Baked Clams Oreganata**

**Shrimp Cocktail**

**Crispy Calamari**

*with fra diavolo*

## ENTRÉE

**Center Cut Filet Mignon 12oz**

*Roasted fingerling potatoes & asparagus*

**Prime Bone in Rib Steak 16oz**

*Roasted fingerling potatoes & asparagus*

**Prime N.Y. Strip Steak 16oz**

*Roasted fingerling potatoes & asparagus*

**Grilled Scottish Salmon**

*Roasted corn & avocado salsa, asparagus*

**Grilled Swordfish**

*Honey-Chili glazed & asparagus*

**Braised Free-Range Chicken**

*Caramelized shallots, rosemary, pan jus & asparagus*

**Fantastic Roll**

*Shrimp tempura, spicy kani, avocado, & cucumber*

*Topped with spicy Tuna & crunch*

## DESSERT

**Rothmann's Chocolate Layer Cake**

**Vanilla Bean or Double Chocolate Ice Cream**

**Fresh Berries & House made Whipped Cream**

**N.Y Style Cheesecake**

*Soda, Iced Tea, Coffee & Tea Included*

*\*Not inclusive of alcohol, tax & gratuity*



\$120

**FIRST COURSE**

***Fresh Mozzarella & Tomato***

***Baked Clams Oreganata***

***Spicy Tuna Roll***

***Lobster Cocktail***

***Shrimp Cocktail***

***Crispy Calamari***

*with fra diavolo*

**SECOND COURSE**

***Traditional Caesar Salad***

***Mixed Greens Salad***

*Shallot vinaigrette*

**ENTRÉE**

***Center Cut Filet Mignon 12oz***

*Roasted fingerling potatoes & asparagus*

***Prime Bone in Rib Steak 16oz***

*Roasted fingerling potatoes & asparagus*

***Wagyu Boneless Strip Steak 16oz***

*Roasted fingerling potatoes & asparagus*

***Grilled Scottish Salmon***

*Roasted corn & avocado salsa, asparagus*

***Sesame Crusted Ahi Tuna***

*Jicama, baby bok choy, cucumber slaw & orange soy*

***Braised Free-Range Chicken***

*Caramelized shallots, rosemary, pan jus*

***Surf & Turf Roll***

*Lobster + seared sirloin with spicy mayo & avocado*

*Topped with spicy kani salad*

**DESSERT**

***Rothmann's Chocolate Layer Cake***

***Vanilla Bean or Double Chocolate Ice Cream***

***Fresh Berries & House made Whipped Cream***

***N.Y Style Cheesecake***

***Crème Brulee***

*Soda, Iced Tea, Coffee & Tea Included*

*\*Not inclusive of alcohol, tax & gratuity*



## *Diamond Menu*

**\$175**

### **SEAFOOD TOWERS**

*(Grand Plateaus on Table at Start of Event)*

***Maine Lobster Cocktail, Jumbo Shrimp Cocktail, Blue Point Oysters, L.I. Littleneck Clams***

### **SALAD COURSE**

***Wild Berry Salad***

*Raspberry vinaigrette & Maytag blue cheese*

***Poached Pear Salad***

*Pomegranate & cranberry vinaigrette with Montrachet goat cheese*

### **ENTRÉE**

***Prime Dry Aged Bone in Rib Steak 24 oz***

*Roasted fingerling potatoes & asparagus*

***Wagyu Bone in Strip 18 oz***

*Roasted fingerling potatoes & asparagus*

***Center Cut Filet Mignon 16oz***

*Roasted fingerling potatoes & asparagus*

***Surf & Turf***

***African Tail 5oz/Filet Mignon 8oz***

*Roasted fingerling potatoes & asparagus*

***Braised Free-Range Chicken***

*Caramelized shallots, rosemary, pan jus & asparagus*

***Alaskan Halibut***

*Plum ginger glaze & asparagus*

***Spicy Crunchy Lobster Maki***

*Lobster, asparagus, avocado, cucumber & spicy mayo*

### **DESSERT**

***Rothmann's Chocolate Layer Cake***

***Vanilla Bean or Double Chocolate Ice Cream***

***Fresh Berries & House made Whipped Cream***

***N.Y Style Cheesecake***

***Crème Brulee***

*Soda, Iced Tea, Coffee & Tea Included*

*\*Not inclusive of alcohol, tax & gratuity*



## *Event Enhancements*

### ***Vegetable Crudité Board \$3 per person***

*Seasonal garden vegetables & house made spreads*

### ***Artisanal Cheese Board \$5 per person***

### ***Pasta Course \$10 per person***

### ***Raw Bar- priced per piece***

*East & West Coast Oysters, Little necks, Jumbo Shrimp Cocktail, Lobster Cocktail*

### ***Suggested Entrée Upgrades***

*Bone in Rib Steak (24oz)*

*Rack of Lamb*

*Wagyu Tomahawk for Two*

*Porterhouse for Two*

*South African Lobster Tail 5oz.*

### ***Occasion cake \$8 per person ( 20 person minimum)***

### ***House Wine and Beer***

*\$25 per person for 3 hours*

### ***Open Bar***

*\$25 per person for 1 hour*

*\$49 per person for 3 hours*

### ***Hand Passed Hors d'oeuvres***

*Accompaniment to any dinner menu (choose five)*

### ***Assorted Maki Rolls***

***Shrimp Tempura*** *with sweet chili sauce*

***Mini Crab Cakes*** *Chipotle aioli*

***Spicy Crab*** *on Crispy Nori*

***Kobe Pigs in a Blanket*** *with spicy mustard*

***Smoked Salmon Wrapped Asparagus*** *Crème Fraiche*

***Boneless Chicken Wings*** *Asian sesame BBQ sauce*

***Tuna Tartar*** *on Fried Tortillas*

***Vegetable Spring Roll***

***Beef Satay*** *Thai peanut sauce*

***Lobster & Shrimp Bisque Shots***

***Cuban Cigars*** *pulled pork, swiss and pickles*

***Mini Rueben Slider*** *Russian Dressing, sauerkraut*

***Shrimp Cocktail (add \$5.00 per person)***

***Baby Lamb Chops*** *mint jelly (add \$10.00 per person)*

*\$15 per person for half an hour*

*\$25 per person for full hour*