

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 April 30, 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†

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