

Group Menu

Le Parisien

Appetizers

Beets & Goat Cheese Napoleon

Layers of colored beets and goat cheese, served with our famous olive oil and pesto dressing.

Or

Maritime Lobster Salad

Fresh chilled maritime lobster served with a chutney style sauce

■ ■ ■ ■ ■ ■ ■ ■

Caesar Salad

Prepared table side using the freshest ingredients.

■ ■ ■ ■ ■ ■ ■ ■

Main Courses

Sirloin NY Cut, au Poivre

A steakhouse classic. Mouth watering USDA prime meat aged for 30 days, served with vegetables, and our creamy green peppercorn sauce, flambeed with cognac.

Or

Traditional Beef Tartar

Hand cut, served with herb seasoned croutons

Or

Filet Mignon Forestiere

Served with mushroom sauce & grilled vegetables

Or

Catch of the day

Chefs choice of wonderful fresh fish, with a Parisienne flare

■ ■ ■ ■ ■ ■ ■ ■

Cheese Platter

A three-cheese assortment from local producers. Served with dried fruits, pecans, and maple syrup

■ ■ ■ ■ ■ ■ ■ ■

Dessert

Crepes Suzette

Delicious crepes flambe with Grand Marnier

Or

Mille Feuille

Fresh made daily, a classic French desert

■ ■ ■ ■ ■ ■ ■ ■

Coffee, Tea or Espresso

\$165.00

Our sommelier is always at your service to pair the perfect wine with your meal
All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Group Menu

The Atlantic

Appetizers

Seared Yellowfin Tuna Wasabi

A real delicacy with wasabi crust, served with citrus soya sauce

Or

Jumbo Chilled Shrimp Cocktail

An oversized ocean delight, with spicy homemade sauce



Authentic Greek Salad

Savoura tomatoes, red onions, dodoni feta, kalamata olives and olive oil.

Main Courses

18oz PK cut Steak

USDA prime beef. 30 day dry aged steak is cooked to perfection and served with grilled vegetables.

Or

Thick Cut Veal Chop

Grilled milk fed veal. juicy and full of flavor, served with white port sauce and grilled vegetables.

Or

Filet Mignon Au Poivre

Served with pepper sauce & grilled vegetables

Or

Catch of the day

Selected by our head chef, seasoned fresh fish, served with grilled vegetables.

All main courses are served with mashed, baked potato, french fries or rice



Desserts

Crème Brule

An elegant dessert prepared just before serving. A rich custard base topped with a layer of caramelized sugar.

Or

Chef's Creation

Prepared Daily



Coffee, Tea or Espresso

\$150.00

Our sommelier is always at your service to pair the perfect wine with your meal
All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Group Menu

Little Italy

Appetizers

Tomato & Buffalo de Fiorella Mozzarella Salad

Local mozzarella, served together with herbs, and an aged balsamic reduction

Or

Ravioli Stuffed with Veal

Pasta served with a rose sauce



Main Courses

18oz PK cut Steak

USDA prime beef. 30 day dry aged steak is cooked to perfection and served with grilled vegetables.

Or

Catch of the day

Selected by our head chef, seasoned fresh fish, served with capers, RnR olive oil, and grilled vegetables

Or

Filet Mignon Au Poivre

Served with pepper sauce & grilled vegetables

Or

Veal Parmigiana

Veal parmigiana served with fettuccini alfredo

All main courses are served with mashed, baked potato, french fries or rice



Desserts

Tiramisu

Italian dessert served with an infusion of espresso

Or

Chef's Creation

Prepared Daily



Coffee, Tea or Espresso

\$135.00

Our sommelier is always at your service to pair the perfect wine with your meal

Group Menu

TheAmericano

Appetizers

Roast Beef Sliders

Grilled beef, served with horseradish mayonnaise

Or

Salmon Tartare

Delicious yet simple homemade dressing. Served with fresh crouton and salmon

Or

The Wedge

Steakhouse salad, served with creamy blue cheese dressing and bacon



Main Courses

Rib Steak 14oz

USDA prime beef. 30 day dry aged steak is cooked to perfection and served with grilled vegetables

Or

Land & Sea

A center cut tender 6oz filet mignon alongside a Canadian lobster tail. Served with garlic butter & grilled vegetables

Or

Filet Mignon Au Poivre

Served with pepper sauce & grilled vegetables

Or

Catch of the day

Selected by our head chef, seasoned fresh fish, served with capers, RnR olive oil, and grilled vegetables

All main courses are served with mashed, baked potato, french fries or rice



Desserts

Apple Pie a la Mode

Warm apple pie served with vanilla ice cream

Or

Chef's Creation

Prepared daily



Coffee, Tea or Espresso

\$140.00

Our sommelier is always at your service to pair the perfect wine with your meal
All above mentioned prices are subject to applicable taxes, plus 18% gratuity

Group Menu

The Med Sea

Appetizers

Duo of Salmon Tartare

A blend of hand cut smoked and fresh salmon. Prepared with our homemade dressing and served with fresh croutons

Or

Beef Tartar With a Mediterranean Flair

Served with onion, parsley and olive oil

Or

Shrimp Saganaki

A classic Greek dish flambeed with ouzo. With dodoni feta and cherry tomatoes



Main Courses

Rib Steak 14oz

USDA prime beef. 30 day dry aged steak is cooked to perfection and served with grilled vegetables

Or

Double Cut Lamb Chops

Marinated with olive oil and fine herbs

Or

Filet Mignonette Au Bleu

Served with cheese sauce & grilled vegetables

Or

Catch of the Day Mediterranean Style

Baked and served with diced tomatoes, onions & kalamata olives, served with grilled vegetables

All main courses are served with mashed, baked potato, french fries or rice



Desserts

Baklava

Or

Chef's Creation

Prepared Daily



Coffee, Tea or Espresso

\$130.00

Our sommelier is always at your service to pair the perfect wine with your meal
All above mentioned prices are subject to applicable taxes, plus 18% gratuity