



The Eclectic Specialty Dinner Menu

All Entrees include a choice of soup or salad, our housemade foccacia bread with dipping oil, seasonal accompaniments, coffee, hot tea and decaf service.

Table Service

The Eclectic Specialty Dinner Menu is designed for sit down dinner events

All selections need to be made one week prior to your event.

For parties up to 25 Guests you may select up to four entrees and for parties of 26 or more you may select up to three entrees.

For parties of 35 and more exact entrée selections are required 3 business days prior.

Please select from the choices below:

Starters – Please Select One

Lobster Bisque – House-made Crostini of Cream Cheese, Capers, Fresh Dill, Lobster Claw

Selected Chef's Seasonal Soup – Please inquire

Hearts of Romaine, House-made Garlic Croutons, Parmesan Cheese, Caesar Dressing

Spiedini of Fresh Mozzarella & Vine Ripened Tomatoes, EVOO, Fresh Basil, Tomato Confit

Oven Baked Organic Goat Cheese Salad, Baby Field Greens, Pine Nuts, Sun Dried Tomatoes, Balsamic Vinaigrette

Entree Selections

\$32

Warm Steak Salad – Grilled Rib Eye, Baby Field Greens, Roma Tomatoes, Caramelized Red Onions, Sautéed Mushrooms, Gorgonzola Cheese, Balsamic Vinaigrette

Grilled Chicken Caesar Salad – Hearts of Romaine, House-made Garlic Croutons, Parmesan Cheese

Classic Tuna Nicoise – Seared Rare Sashimi Grade Ahi, Baby New Potatoes, Haricott Verts, Kalamata Olives, Capers, Red Onion, Artichokes, Baby Field Greens, Hard Boiled Egg, Balsamic Vinaigrette

Kobe Burger – 100% American Wagu Beef Burger, Butter Lettuce, Roma Tomatoes, Basil Mayo, Portuguese Brioche Bun, Pickle Spear, Pomme Frites

Farfalle Madeira - Sautéed Chicken Breast, Crimini Mushrooms, Bow Tie Pasta Madeira White Cream Sauce, Parmesan Cheese

Rigatoni Bolognese - Italian Sausage, Red Chili Peppers, Pear Tomatoes, Crushed Garlic, Roasted Red Bell Peppers, Oregano, Roasted Red Pepper Cream Sauce
Parmesan Cheese

Penne Salmon in Scotch Cream - Fresh Wild King Salmon, Fresh Roma Tomatoes
Capers, Grilled Asparagus, Scotch Cream Sauce, Gremolata

Chicken with Red Bell Peppers & Asparagus Risotto - Sautéed Chicken Breast, Garlic
Thyme, Dry Roasted Tomatoes, Parmesan Cheese

Vegetarian Wild Mushroom Risotto - Vegetable Stock, Portobello, Crimini, Shiitake
Garlic, Basil, Parmesan Cheese

Chicken Madeira – Sautéed Mushrooms, Madeira Wine Cream Sauce,
Boneless/Skinless Chicken Breast, Garlic Mashed Potatoes

\$42

Braised Short Ribs - Roasted Cipollini Onions, Baby carrots, Port Wine Reduction
Creamy Polenta

Jidori Chicken - “Chicken of the Earth” Pan Roasted, Rosemary
Basil, Crisp Onion Strings, Garlic Mashed Potatoes, Natural Pan Jus

Grilled Hanger Steak - Pan Jus Reduction, Caramelized Onions, Garlic Mashed
Potatoes, Grilled Asparagus

Seafood Risotto – Jumbo Prawns, Sea Scallops, Sundried Tomatoes, Garlic
Basil, Lemon Zest

Freshly Grilled Wild King Salmon – Selected from our Daily Fresh Sheet. The Species
and Preparation Changes Frequently with the Seasons.

French Cut Double Loin Prime Pork Chop – Grilled and Pan Roasted, Apricot Glaze,
Black Currants, Tomato and Sweet Onion Chutney, Garlic Mashed Potatoes, Fresh
Braised Vegetables

\$52

Grilled Center Cut 8 oz. Filet Mignon - Herbed Steak Butter, Garlic Mashed Potatoes
Fresh Seasonal Vegetables

Grilled Center Cut 14 oz. Rib Eye Steak - Herbed Steak Butter, Garlic Mashed Potatoes
Fresh Seasonal Vegetables

\$65

Grilled Center Cut 8 oz. Filet Mignon & Grilled Prawns – 3 Grilled Jumbo Prawns
Herbed Steak Butter, Garlic Mashed Potatoes, Fresh Seasonal Vegetables

Grilled Center Cut 14 oz. Rib Eye Steak & Grilled Prawns – 3 Grilled Jumbo Prawns
Herbed Steak Butter, Garlic Mashed Potatoes, Fresh Seasonal Vegetables

Grilled Fresh Wild King Salmon & Center Cut 8 oz. Filet Mignon – Simply Grilled
Wild King Salmon, Herbed Steak Butter, Garlic Mashed Potatoes, Fresh Seasonal
Vegetables

Grilled Fresh Wild King Salmon & Center Cut 14oz. Rib Eye Steak – Simply Grilled
Wild King Salmon, Herbed Steak Butter, Garlic Mashed Potatoes, Fresh Seasonal
Vegetables

The Eclectic Specialty Dinner Menu can accommodate parties of all sizes.

The menu does not include tax or service fee.

We Also Can Accommodate a Hosted or No Host Bar or you can select from our specialty Hand Crafted Cocktail list for your event.

*Our Wine List is also available for pre-selected bottle service.
Our Sommelier, Don Adams can help to ensure the perfect bottles are selected within the price range you desire.*