



Private Dining
MENU & PRICING

PRIVATE DINING MENU

\$70 Per Person

Salad

Alex's Salad with vinaigrette

Entrées

(choice of 3)

Grilled Salmon

Palermo Chicken

Slow Roasted Prime Rib

Sides

(Family Style)

Smashed Potatoes

Broccoli with
Lemon & Reggiano

Add On Starters

Serves Four

Spinach Con Queso \$15

Fire Grilled Artichokes \$16

Crispy Calamari \$18

Avocado Bomb \$21

\$80 Per Person

Starter

(choice of 1)

Spinach Con Queso

Fire Grilled Artichokes

Crispy Calamari

Salad

Alex's Salad with vinaigrette

Entrées

(choice of 3)

Grilled Salmon

Palermo Chicken

Steak N' Fries

Slow Roasted Prime Rib

Sides

(Family Style - choice of 2)

Smashed Potatoes

Broccoli with
Lemon & Reggiano

Southern Cole Slaw

Couscous

Desserts

(Family Style - choice of 1)

Carrot Cake

Very Best Chocolate Cake

\$90 Per Person

Starter

(choice of 1)

Spinach Con Queso

Fire Grilled Artichokes

Crispy Calamari

Avocado Bomb

Salad

Alex's Salad with vinaigrette

Entrées

(choice of 4)

Grilled Salmon

Grilled Trout

Slow Roasted Prime Rib

Filet Mignon

Palermo Chicken

NY Strip

Sides

(Family Style - choice of 2)

Smashed Potatoes

Broccoli with
Lemon & Reggiano

Southern Cole Slaw

Couscous

Desserts

(Family Style)

Carrot Cake &

Very Best Chocolate Cake

Private Dining ROOM LAYOUTS

THE CHESAPEAKE ROOM

- DINING CAPACITY - 16 GUESTS
- INCLUDES ACCESS TO ATTACHED PRIVATE PATIO

THE MARITIME ROOM

- DINING CAPACITY - 22 GUESTS

*PRIVATE ROOMS INCLUDE MOUNTED TV'S WITH COMPUTER CONNECTIVITY. GUESTS MAY PROVIDE AV ITEMS FOR THEIR EVENTS.



PRIVATE DINING GUIDELINES

FOOD & BEVERAGE MINIMUM

We require that a food and beverage minimum charge (not counting tax and gratuity) be met. If the minimum is met, there is no additional room charge. If the food and beverage minimum is not met, the difference between the actual food and beverage subtotal and the applicable minimum will be charged to you as an additional room charge. You may not purchase gift cards or “to go” food or wine to bring your total purchases up to the applicable minimum.

PRICING & ADDITIONAL FEES

Prices to be determined based on the menu selections plus applicable sales tax and a 4% event service fee to cover our administrative expenses for hosting your event. For your convenience, we will calculate an 18% gratuity and show that gratuity on your bill. This gratuity is voluntary. As our patron, of course, you should decide whether to provide a gratuity and in what amount. Thus, you are free to increase or decrease the gratuity. Additional fees may apply if event requires or pre-orders. These additional fees include but are not limited to: floral arrangements, audio visual services (Apple products will require additional service), tent fees and specialty linens.

CANCELLATION POLICY

In the event it becomes necessary to cancel your event, the following charges will apply:

- 8 days or more prior to event date:
50% of guaranteed food and beverage minimum.
- 7 or less days prior to event date:
100% of guaranteed food and beverage minimum.

GUEST COUNT GUARANTEE

A guaranteed number of guests must be received 48 business hours in advance of the event.

ALCOHOL

Pre-selecting wine before the event is encouraged to provide a seamless dining experience. Guest will have the option to purchase any Liquor, Beer or Wine that is available in the restaurant.

