TIER 1 \$52 PER PERSON PLUS TAX AND GRATUITY





SALAD

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and sautéed vegetables All steaks served Medium with Zip Sauce

PRIME SIRLOIN

8oz lean and flavorful

SCOTTISH SALMON

Pan-seared, skin on, served with brown butter sauce

LEMON BUTTER CHICKEN

Grilled chicken breasts, topped with lemon caper béurre blanc

BUTTERNUT SQUASH RAVIOLI

Brown butter sauce, topped with crispy sage

DESSERT

TIER 2 \$64 PER PERSON PLUS TAX AND GRATUITY





SALAD

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and sautéed vegetables All steaks served Medium with Zip Sauce

FILET MIGNON

6oz beef tenderloin with succulent flavor and buttery texture

NEW YORK STRIP

12oz New York strip, tender yet firm, high in flavor

BOURBON PEACH SALMON

Skin on Scottish Salmon, served with roasted bourbon peach glaze

LEMON BUTTER CHICKEN

Two grilled chicken breast, topped with lemon caper béurre blanc

CHEF'S VEGETARIAN SELECTION

DESSERT

TIER 3 \$77 PER PERSON PLUS TAX AND GRATUITY





CHOICE OF SALAD OR SOUP

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

BEEF BARLEY SOUP

Classic celery, onion and carrot mirepoix with our house beef tips slow-cooked in beef stock, barley and herb

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and sautéed vegetables All steaks served Medium with Zip Sauce

NEW YORK STRIP

12oz New York strip, tender yet firm, high in flavor

FILET MIGNON

8oz beef tenderloin with succulent flavor and buttery texture

CHICKEN FRANCESE

Two grilled chicken breasts with creamy lemon butter pan-sauce

GEORGE'S DAY BOAT SCALLOPS

Pan-seared scallops atop creamy polenta and wilted arugula, with bacon jam and blackberry reduction

LOBSTER RAVIOLI

Lobster ravioli tossed with shallots, spinach, shaved garlic, lobster leg and claw meat in a white wine lemon cream sauce, topped with micro basil and sundried tomato pesto

CHEF'S VEGETARIAN SELECTION

DESSERT

TIER 4 \$95 PER PERSON PLUS TAX AND GRATUITY





CHOICE OF SALAD OR SOUP

CAPITAL WEDGE SALAD

A wedge of baby iceberg lettuce, topped with grape tomatoes, crispy bacon, red onions and bleu cheese crumbles, served with house-made bleu cheese dressing

MARTHA'S VINEYARD SALAD

Red leaf lettuce, pine nuts, red onion and bleu cheese, tossed with raspberry-maple vinaigrette

BEEF BARLEY SOUP

Classic celery, onion and carrot mirepoix with our house beef tips slow-cooked in beef stock, barley and herb

ENTRÉE

Most entrées served with roasted garlic and chive whipped potatoes and grilled asparagus All steaks served Medium

RIBEYE

14oz center cut USDA Certified Prime ribeye steak

DRY-AGED PRIME NEW YORK STRIP

14oz dye-aged New York strip

FILET OSCAR

8oz beef tenderloin served with a crab cake and hollandaise sauce

BUTTER POACHED LOBSTER TAIL

8-10oz jumbo lobster tail, poached in and served with drawn butter

AIRLINE CHICKEN CACCIATORE

Pan-seared airline chicken breast served over house-made polenta, with rustic braised wild mushrooms, with white wine heirloom tomato sauce

CHILEAN SEA BASS

Oven-roasted Chilean seabass served atop parsnip purée with sautéed spinach, morel mushrooms and roasted beets, drizzled with herbed extra virgin olive oil

CHEF'S VEGETARIAN SELECTION

DESSERT

CHOCOLATE CAKE SEASONAL CHEESECAKE BREAD PUDDING

LUNCH PLATED \$40 PER PERSON PLUS TAX AND GRATUITY





COURSE 1

Choice of Salad or Soup

CAESAR SALAD

Traditional Caesar with house-made croutons and dressing

BEEF BARLEY SOUP

Classic celery, onion and carrot mirepoix with our house beef tips slow-cooked in beef stock, barley and herb

COURSE 2

Pick 3

JOE MAMA'S PILE OF PERCH

Pan-seared lake perch, topped with lemon caper béurre blanc, with sautéed vegetables and roasted garlic and clove whipped potatoes

STEAK TENDERLOIN SALAD

Arugula and spinach tossed in blackberry balsamic vinaigrette, pickled onions, fried chèvre fritter, avocado, almonds, fresh blackberries with grilled beef tips

LEMON CHICKEN PASTA

Lemon white wine cream sauce, sautéed trumpet mushrooms, zucchini and pancetta, tossed with mezzi rigatoni noodles and spinach, topped with herbed ricotta and Parmesan

PRIME SIRLOIN

8oz prime sirloin served with sautéed vegetables and roasted garlic and chive whipped potatoes

CHICKEN CAESAR SALAD

Grilled chicken breast atop crispy romaine, tossed in house-made Caesar dressing, garnished with grated Grana Padano and Parmesan cheese and house-made croutons

SEASONAL SALMON SALAD

Spring greens tossed with green goddess dressing, topped with crumbled bacon, red onion, grape tomatoes, avocado, crumbled feta and crispy wonton strips

CHEF'S VEGETARIAN SELECTION

COURSE 3 - OPTIONAL

Add Dessert For An Additional \$6/Per Person

Choice Of: