



## **Booking Information for Private Rooms**

### **The Backroom or PDR #1 (BR)**

Small Private Dining Room: 10 - 16 people, \$100 Room Fee  
Sunday - Thursday \$750 Minimum  
Friday - Saturday \$1000 Minimum

### **The Wine Cellar or PDR #2 (WC)**

Large Private Dining Room: 18 - 64 people, \$300 Room Fee  
Sunday – Thursday \$1500 Minimum  
Friday - Saturday \$2000 Minimum

Room Fees are booking fees for securing the reservation in each room and cover the linen, use of A/V equipment and menu printing. They are non-refundable and do not go towards final bill.

### **Bar Packages**

Wine, Beer & Tier 2 Liquor \$34 per adult

**Tito's, Bacardi, Hendricks, Patron, Buffalo Trace, Dewars**

Wine, Beer & Tier 1 Liquor \$29 per adult

**Wheatley Vodka, Cruzan, Bombay, Corazon, Early Times, Grants**

Wine & Beer Package \$24 per adult

**Cabernet and Chardonnay or Pinot Grigio**

**Domestic and Imported Beer**

All Packages are unlimited over a 3 hour period.

### **Menus**

Set menus are required for parties 15 or more.  
House set menus can be modified as needed within reason.



### *Appetizer Package*

#### **Jumbo Gulf Shrimp Cocktail**

Citrus Cocktail Sauce & Creole Mustard Sauce

#### **Oysters on the ½ Shell,**

Cucumber Champagne Mignonette, Horseradish, Cocktail Sauce

#### **Parkshore Oysters**

Roasted, Applewood Smoked Bacon, Thyme, Parmesan Butter

#### **Spiced Seared Tuna Sashimi**

Coconut Carrot Puree, Gochujang BBQ

#### **Barbecue Spiced Shrimp**

Mango Chili Sauce

#### **Mini Jumbo Lump Blue Crab & Grouper Cakes**

Pan Fried, Green Goddess

#### **Stuffed Meatballs**

Maytag Blue Cheese, Cabernet Sauce

#### **Crispy Day Boat Calamari**

Roasted Garlic Aioli, Grape Tomatoes, Citrus Vinaigrette, Cilantro

#### **Chicken and Bacon Croquettes**

Charred Heirloom Tomato Sauce

#### *Price in conjunction with Dinner Menu package*

Choose 2 options \$15.00 per person

Choose 3 options \$18.00 per person

Choose 4 options \$25.00 per person



### *Choose 2 Salads*

#### **Parkshore Salad**

Spring Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Creamy Vinaigrette

#### **Caesar Salad**

Artisan Croutons, Shaved Parmesan

#### **Wedge Salad**

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

### *Entrée Choices*

#### **Pan Roasted Organic Salmon**

Roasted Shallot Tarragon Butter

#### **Grilled Petite Filet Mignon**

Cabernet Demi-Glace

#### **Grilled Free Range Chicken Breast**

Dried Tomatoes, Pancetta, Natural Pan Sauce

#### **Vegetarian Selection**

Chef's Selection

### *Accompanied By*

**Steamed Jumbo Asparagus**

**Buttermilk Mashed Potatoes**

### *Choose 2 Desserts*

#### **Decadent Chocolate Bar**

Hazelnut Brittle, Raspberry Sauce

#### **Classic Cheesecake**

Mixed Berry Compote

#### **Fresh Seasonal Berries**

Vanilla Whipped Cream

**\$52 per person + tax & gratuity**

Includes Coffee, Tea or Soda



### Choose 2 Salads

#### **Parkshore Salad**

Spring Greens, Candied Pecans, Blue Cheese Crumbles, Dried Cranberries, Creamy Vinaigrette

#### **Baby Spinach Salad**

Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

#### **Caesar Salad**

Artisan Croutons, Shaved Parmesan

#### **Wedge Salad**

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

### Choose 3 Entrees

#### **Filet Mignon 8oz.**

Cabernet Demi-Glace

#### **Roasted Salmon Filet**

Shallot-Tarragon Butter

#### **Chef's Fresh Catch**

Our Presentation of the Freshest Sustainable Fish

#### **Roasted Free Range Natural Airline Chicken**

Lemon, Dried Tomatoes, Pancetta, Natural Jus

### Accompaniments for the Plate (Choose 2)

**Buttermilk Mashed Potatoes**

**Jumbo Asparagus**

**Sharp Cheddar Mac and Cheese**

**Roasted Organic Rainbow Carrots**

### Dessert Course

**Classic Cheesecake**

Mixed Berry Compote

**Decadent Chocolate Bar**

Raspberry Coulis, Hazelnut Brittle

**Vanilla Bean Crème Brulee**

Caramelized Cane Sugar Crust

**\$62 per person + tax & gratuity**

Includes Coffee, Tea or Soda



**Salads (Choose 2)**

**Parkshore Salad**

Greens, Candied Pecans, Blue Cheese, Dried Cranberries, Creamy Vinaigrette

**Baby Spinach Salad**

Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

**Caesar Salad**

Artisan Croutons, Shaved Parmesan

**Wedge Salad**

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

**Surf & Turf Options (Choose 2 Entree)**

**Filet Mignon & Butter Poached Shrimp**

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

**Filet Mignon & Roasted Lobster Tail**

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

**Filet Mignon & Pan Seared Sea Scallops**

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

**Accompaniments for the plate (choose 2)**

**Buttermilk Mashed Potatoes**

**Parkshore Scalloped Potatoes with Caramelized Onion and Blue Cheese**

**Sharp Cheddar Mac and Cheese**

**Roasted Organic Rainbow Carrots**

**Jumbo Asparagus**

**Seasonal Organic Vegetable**

**Dessert Course**

**Classic Cheesecake**

Mixed Berry Compote

**Decadent Chocolate Bar**

Raspberry Coulis, Hazelnut Brittle

**Vanilla Bean Crème Brulee**

**\$76.00 Per Person +tax and gratuity**

Includes coffee, tea and soda