

WINE & APPETIZER PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

CELEBRATION

28.99 per person

Your selection may include one Cooper's Hawk Lux wine for an additional 1.00 per person.

This package includes your choice of three preselected appetizers from the list below and three preselected wines to enjoy throughout your event. We are also happy to select wine pairings for you.

PREMIERE WINE RECEPTION

33.99 per person

Your selection may include one Cooper's Hawk Lux wine for an additional 1.00 per person.

Start off the evening with a Sparkling Wine Greeting, then spend the rest of the evening enjoying your choice of three preselected appetizers from the list below and three preselected wines. Finish with our house-made assortment of Chocolate Truffles and Chocolate-Covered Strawberries.

CHOICE OF APPETIZERS

Asian Pork Belly Tostadas	Caprese Flatbread
Chicken Potstickers	Roasted Vegetable & Goat Cheese Flatbread
Over the Border Egg Rolls	Carne Asada Flatbread
Classic Tomato Bruschetta	Italian Sausage & Whipped Ricotta Flatbread
Artisan Hummus & Roasted Vegetables	House-Made Meatballs
<i>Mexican Drunken Shrimp +\$2</i>	<i>Ahi Tuna* Tacos +\$2</i>
<i>Crispy Crab Beignets +\$2</i>	

Event packages are available for parties held in our private spaces only.

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

PACKAGE #1

Includes: coffee, hot tea, iced tea, and soft drinks.

19.99 per person Monday-Friday. 21.99 per person Saturday and Sunday.

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Tortilla Soup
Plain Ol' House Salad

SECOND COURSE

Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Burgers & Sandwiches

All sandwiches served with Seasoned Fries.

Cilantro Ranch Chicken Sandwich
Classic Cheeseburger*
Turkey Burger
Peppercorn Ranch Burger*

Entrée Chopped Salads

Napa Chicken
BBQ Ranch Chicken
Grilled Chicken Caesar
Chopstick Chicken

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or Older Only, Please

LUNCH PACKAGES

Available for parties beginning between 11:00 a.m. and 2:00 p.m. Time reserved: 3 hours.

PACKAGE #2

Includes: coffee, hot tea, iced tea, and soft drinks.

22.99 per person Monday-Friday. 24.99 per person Saturday and Sunday.

FIRST COURSE

Please select one of the following for your Guests to enjoy:

Tortilla Soup
Plain Ol' House Salad

SECOND COURSE

Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Seafood

Soy Ginger Atlantic Salmon*

Pasta Specialties

Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Country Rigatoni
Keaton's Spaghetti
& House-Made Meatballs

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or Older Only, Please

Our pesto contains walnuts.

Menu items and prices subject to change.

DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE # 1: COMBINATION PLATE

The combination plate is a package offering two entrées plated together for your Guests to enjoy.

Combination plate: 37.99 per person

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar
Chopped Wedge

THIRD COURSE

All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées:

Beef & Pork
Filet Medallions*
Maple, Mustard & Pretzel-Crusted
Boneless Pork Chop

Seafood

Mexican Drunken Shrimp
Soy Ginger Atlantic Salmon*
Crab Cakes
Pistachio-Crusted Grouper

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or Older Only, Please

DINNER PARTY PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #2: FAMILY STYLE

Events beginning between 11:00 a.m. and 2:00 p.m. on weekdays: *25.99 per person.*

All weekend events and events beginning after 2:30 p.m. on weekdays: *31.99 per person. Kids (ages 4-12): 14.99*

FIRST COURSE

Please select two of the following appetizers:

Thai Lettuce Wraps
Asian Pork Belly Tostadas
Artisan Hummus & Roasted Vegetables
Chicken Potstickers
Over the Border Egg Rolls
Crispy Brussels Sprouts
Classic Tomato Bruschetta
House-Made Meatballs
Caprese Flatbread
Roasted Vegetable & Goat Cheese Flatbread
Carne Asada Flatbread
Italian Sausage & Whipped Ricotta Flatbread
Ahi Tuna Tacos +\$2*
Mexican Drunken Shrimp +\$2
Crispy Crab Beignets +\$2
Cooper's Hawk Calamari +\$2

SECOND COURSE

Please select one of the following:

Appetizer Salads
Plain Ol' House
Caesar
Chopped Wedge

Soups

Tortilla Soup
Crab & Lobster Bisque +\$2

THIRD COURSE

All entrées are served with a seasonal vegetable and Mary's Potatoes. Please select two of the following entrées:

Beef & Pork
Bourbon Lacquered BBQ Pork Chop
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop
Red Wine Braised Short Ribs +\$2
Short Rib Risotto +\$2
Filet Medallions +\$3*

Seafood
Soy Ginger Atlantic Salmon*
Jambalaya
Southern Grilled Shrimp & Polenta +\$2
Shrimp & Scallop Risotto +\$3
Crab Cakes +\$3
Pistachio-Crusted Grouper +\$3

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata

Pasta Specialties

Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Gnocchi Bolognese with Braised Short Rib +\$2
Country Rigatoni
Keaton's Spaghetti & House-Made Meatballs
Campanelle Rustica +\$2

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or Older Only, Please

See Family Style descriptions on pages 14-16.

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE MAGNUM

39.99 per person

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar
Chopped Wedge

THIRD COURSE

Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata
Wild Mushroom-Crusted Chicken

Pasta Specialties

Campanelle Rustica
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Country Rigatoni

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or Older Only, Please

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE IMPERIAL

49.99 per person

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar
Chopped Wedge

THIRD COURSE

Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Beef & Pork

Bourbon Lacquered BBQ Pork Chop
Red Wine Braised Short Ribs
Filet Mignon*
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop
Short Rib Risotto
Ginger Soy Glazed Center Cut NY Strip*

Seafood

Soy Ginger Atlantic Salmon*
Crab Cakes
Southern Grilled Shrimp & Polenta
Jambalaya
Pan-Roasted Barramundi
Churrasco Grilled Shrimp
Shrimp & Scallop Risotto

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata
Wild Mushroom-Crusted Chicken

Pasta Specialties

Campanelle Rustica
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Gnocchi Bolognese with Braised Short Rib
Country Rigatoni

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or Older Only, Please

Our pesto contains walnuts.

Menu items and prices subject to change.

CHEF'S SIGNATURE DINNERS

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

THE JEROBOAM

59.99 per person

WELCOME

Start off your evening with a Sparkling Wine Greeting as you and your Guests enter the room.

FIRST COURSE

Please select one of the following soups:

Crab & Lobster Bisque
Tortilla Soup

SECOND COURSE

Please select one of the following salads:

Plain Ol' House
Caesar
Chopped Wedge

THIRD COURSE

Please preselect two entrées. On the day of the event, your Guests have the choice of one of these two entrées.

Beef & Pork

Bourbon Lacquered BBQ Pork Chop
Red Wine Braised Short Ribs
Churrasco Grilled Steak*
Filet Mignon*
Trio of Medallions*
Maple, Mustard & Pretzel-Crusted Boneless Pork Chop
Short Rib Risotto
Ginger Soy Glazed Center Cut NY Strip*

Seafood

Soy Ginger Atlantic Salmon*
Crab Cakes
Pistachio-Crusted Grouper
Southern Grilled Shrimp & Polenta
Jambalaya
Pan-Roasted Barramundi
Churrasco Grilled Shrimp
Shrimp & Scallop Risotto

Chicken

Dana's Parmesan-Crusted Chicken
Chicken Madeira
Cooper's Hawk Chicken Giardiniera
Ellie's Chicken Piccata
Wild Mushroom-Crusted Chicken

Pasta Specialties

Campanelle Rustica
Gnocchi Carbonara
Gnocchi with Roasted Butternut Squash
Gnocchi Bolognese with Braised Short Rib
Country Rigatoni

DESSERT COURSE

Please select one of the following for your Guests to enjoy. All desserts include a Chocolate-Covered Strawberry.

Key Lime Pie
Salted Caramel Crème Brûlée
Cooper's Hawk Chocolate Cake
S'more Budino
Lemon Ice Wine Cheesecake
Adults 21 or Older Only, Please

EVENT ADDITIONS

APPETIZERS

Crispy Crab Beignets	1.49/piece	Crispy Brussels Sprouts	8.99/order
Chicken Potstickers	1.69/piece	Artisan Hummus & Roasted Vegetables	8.99/order
House-Made Meatballs	1.99/piece	Classic Tomato Bruschetta	9.99/order
Asian Pork Belly Tostadas	2.19/piece	Caprese Flatbread	9.99/order
Ahi Tuna* Tacos	2.29/piece	Italian Sausage & Whipped Ricotta Flatbread	9.99/order
Mexican Drunken Shrimp	2.79/piece	Roasted Vegetable & Goat Cheese Flatbread	9.99/order
Over the Border Egg Rolls	3.99/piece	Carne Asada Flatbread	11.99/order
		Cooper's Hawk Calamari	12.99/order
		Candied Bacon & Artisan Cheeses	17.99/order

KID'S MENU

All entrées include drink (juice, soda, milk, or organic chocolate milk) and a Chocolate-Covered Strawberry.

Be sure to ask your server about Keaton's Kiddie Cocktail!

ENTRÉES

Hamburger/Cheeseburger	6.99
Flatbread Cheese Pizza	6.99
Chicken Potstickers	6.99
Chicken Tenders	6.99
Grilled Cheese	6.99
Mac & Cheese	6.99
Junior Filet Medallions*	13.99
Soy Ginger Glazed Atlantic Salmon*	13.99
Parmesan Chicken with Angel Hair Marinara^	6.99
Keaton's Spaghetti & House-Made Meatballs^	6.99

DESSERT

Scoop of Vanilla Ice Cream	1.99
Kid's Ice Cream Sundae	1.99

Entrées are served with fresh fruit and your choice of one additional side: Mary's Potatoes, French Fries, Asian Slaw, Grilled Broccoli, Green Beans & Carrots

^ *This entrée is served with fresh fruit only.*

**Consumer Advisory:* Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WINE PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

PACKAGE #1

TWO UNLIMITED WINES

15.99 per person

Choose two unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Lux Wine.

Add one variety of Sangria for an additional 1.00 per person.

PACKAGE #2

THREE UNLIMITED WINES

19.99 per person

Choose three unlimited wines for your Guests to enjoy throughout the event.

Your selection may include one Lux Wine.

Add one variety of Sangria for an additional 1.00 per person.

PACKAGE #3

CUSTOM WINE STATION

Based on consumption

Preselect wines to have available for your Guests throughout the event.

PACKAGE #4

SANGRIA OR SPARKLING WINES

13.99 per person

Choose two Sangrias or Sparkling Wines for your Guests to enjoy throughout the event.

Add orange juice to Sparkling Wine to make a mimosa for an additional 1.00 per person.

BAR PACKAGES

Time reserved: 3 hours. Includes: coffee, hot tea, iced tea, and soft drinks.

BEER & WINE

26.99 per person

Cooper's Hawk wines, imported and domestic beers.

PREMIUM

30.99 per person

Premium brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails.

TOP SHELF

35.99 per person

Top-shelf brand liquors, Cooper's Hawk wines, imported and domestic beers, Cooper's Hawk Specialty Cocktails, Sangria Cocktails, and Martinis.

Additional hours and pricing available upon request.

Please ask your Event Coordinator for a full list of products and packages. Bar Packages are available in our private dining room only. Shots are not included in the Bar Packages and cannot be offered at an additional cost. Packages are priced per person. Charges apply to all Guests 21 years of age and older in attendance at event.

NON-PACKAGE BAR OPTIONS

HOST BAR

A host bar allows your Guests to order from the full array of wine, beer, and spirits available at Cooper's Hawk Winery and Restaurant. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

LIMITED HOST BAR

A limited host bar allows your Guests to order from a specific selection of wines, beers, and spirits that you have chosen prior to the start of the event. The final bar tab is based on consumption and is paid by the event host at the conclusion of the event.

CASH BAR

A cash bar requires Guests to pay for their own alcoholic beverages on consumption. Cash bar does not count towards the food and beverage minimum contracted by the host.

WINE LIST

SPARKLING

	<i>glass</i>	<i>bottle</i>
Cooper's Hawk Lux Sparkling	9.50	37.99
Sparkling Rosé	8.00	27.99
Prosecco	8.00	27.99
Blanc de Blanc	7.00	23.99
Moscato	7.00	23.99
Almond	7.00	23.99
Raspberry	7.00	23.99
Sweet Sparkling Red	7.00	23.99

WHITE

	<i>glass</i>	<i>bottle</i>
Sauvignon Blanc	8.00	27.99
Pinot Gris	7.50	25.99
Unoaked Chardonnay	7.50	25.99
Chardonnay	7.50	25.99
Cooper's Hawk Lux Chardonnay	10.50	37.99
Viognier	7.50	25.99
Cooper's Hawk White	6.75	22.99
<i>A blend of Pinot Gris and Riesling; spiced pear, apricot, passion fruit, and sweet melon are joined by honey and floral notes.</i>		
Riesling	7.75	26.99
Gewürztraminer	7.50	25.99
Moscato	7.75	26.99

BLUSH

	<i>glass</i>	<i>bottle</i>
White Zinfandel	6.50	21.99

RED

	<i>glass</i>	<i>bottle</i>
Pinot Noir	8.75	30.99
Cooper's Hawk Lux Pinot Noir	13.00	47.99
Barbera	8.75	30.99
Merlot	7.75	26.99
Malbec	8.75	30.99
Cooper's Hawk Red	7.00	23.99
<i>A blend of Cabernet Sauvignon, Merlot, and Syrah; fruit forward with aromas of red raspberry, black cherry, blackberry, tobacco, vanilla bean, and cracked pepper.</i>		
Zinfandel	7.75	26.99
Cabernet Zinfandel	8.75	30.99
Petite Sirah	7.75	26.99
Cabernet Sauvignon	8.75	30.99
Cooper's Hawk Lux Cabernet Sauvignon	12.00	43.99
Cooper's Hawk Lux Meritage	13.00	47.99

INTERNATIONAL WINES

	<i>glass</i>	<i>bottle</i>
Tempranillo <i>Rioja, Spain</i>	9.50	33.99
Super Tuscan <i>IGT Italy</i>	9.25	32.99
Shiraz <i>Barossa Valley, Australia</i>	10.75	38.99

WINE LIST

SWEET RED

	<i>glass</i>	<i>bottle</i>
Sweet Red	6.75	22.99
Romance Red	6.75	22.99
<i>Concord grapes with hints of maraschino cherry and spice.</i>		

DESSERT

	<i>glass</i>	<i>bottle</i>
Ice Wine (375 ml)	10.50	37.99
Nightjar (375 ml)	8.00	27.99
<i>Port-Style Wine</i>		

FRUIT

	<i>glass</i>	<i>bottle</i>
Rhubarb	6.75	22.99
Cranberry	6.75	22.99
Raspberry	6.75	22.99
Blueberry	6.75	22.99
Passion Fruit	6.75	22.99

SPECIALTIES

	<i>glass</i>	<i>pitcher</i>
Sangria	7.25	23.99
<i>Classic Red · White · Peach · Raspberry · Passion Fruit</i>		
Cooper's Hawk Bellini	8.25	
<i>Blood Orange Purée, Grand Marnier, Sparkling Moscato</i>		
Cooper's Hawk Mimosa	7.25	
<i>Fresh-Squeezed Orange Juice, Sparkling Moscato</i>		

LARGE FORMAT CABERNET SAUVIGNON

<i>Check for availability.</i>	<i>bottle</i>
Magnum (1.5 liter)	43.99
Double Magnum (3 liter)	87.99
Imperial (6 liter)	175.99
Salmanazar (9 liter)	263.99

WINEMAKER'S BARREL RESERVE

Handcrafted Bordeaux blend straight from a collection of barrels hand-selected by our winemaker.

glass 9.00 | 750 ml decanter 31.99

FAMILY STYLE DESCRIPTIONS

Menu descriptions below apply strictly to the Cocktail and Family Style packages.

For details on all other packages, please contact your event coordinator.

FIRST COURSE

THAI LETTUCE WRAPS

Sweet Chili-Glazed Chicken, Julienne Vegetables, Crunchy Wontons, Bibb Lettuce, Peanut, Cashew, and Soy Caramel Sauces

ASIAN PORK BELLY TOSTADAS

Scallions, Sesame Seeds, Cilantro, Radish, Sweet Chili BBQ Sauce

ARTISAN HUMMUS & ROASTED VEGETABLES

Tricolor Carrots, Cauliflower, Sweet Onion, Harissa, Toasted Pita

CHICKEN POTSTICKERS

Sweet and Spicy Mustard, Ginger Soy Sauces

OVER THE BORDER EGG ROLLS

House-Made with Southwest Chicken, Corn, Black Beans, Cilantro, and Cheese; Tomatillo Salsa, Cilantro Ranch, Cashew Dipping Sauce

CRISPY BRUSSELS SPROUTS

Cashews, Mint, Sweet Thai Chili, Sesame-Sriracha Aioli

CLASSIC TOMATO BRUSCHETTA

Burrata, Basil, Extra Virgin Olive Oil, Arugula, Balsamic Glaze

HOUSE-MADE MEATBALLS

Rich Tomato Sauce, Burrata Dolce, Basil, Extra Virgin Olive Oil, Grilled Polenta Crostini

CAPRESE FLATBREAD

Ripe Tomato, Mozzarella, Red Onion, Basil, Pesto, Balsamic Glaze

ROASTED VEGETABLE & GOAT CHEESE FLATBREAD

Mozzarella, Roasted Grape Tomatoes, Pesto, Basil, Balsamic Glaze

CARNE ASADA FLATBREAD

Sliced Skirt Steak, Pesto, Mozzarella, Roasted Chili Sauce, Onion, Cilantro

ITALIAN SAUSAGE & WHIPPED RICOTTA FLATBREAD

Giardiniera, Pesto, Mozzarella, Grated Parmesan

AHI TUNA* TACOS

Blackened and Seared Rare, Citrus Slaw, Sriracha Cream, Pico de Gallo, Avocado, Cilantro, Wasabi Cream

MEXICAN DRUNKEN SHRIMP

Bacon-Wrapped Shrimp, Tequila Lime Butter Sauce, Fresh Guacamole

CRISPY CRAB BEIGNETS

Asian Slaw, Classic Mustard Sauce, Burnt Lemon

COOPER'S HAWK CALAMARI

Sweet Chili-Ponzu Glaze, Cilantro, Sesame-Sriracha Aioli

FAMILY STYLE DESCRIPTIONS

All Family Style entrées are served with a seasonal vegetable and Mary's Potatoes.

SECOND COURSE

PLAIN OL' HOUSE SALAD

Cucumber, Carrot, Tomato, Croutons, Dressing on the Side

CAESAR SALAD

Romaine, Shaved Parmesan, Polenta Crisps,
Creamy Caesar Pesto Dressing

CHOPPED WEDGE SALAD

Applewood Smoked Bacon, Bleu Cheese, Red Onion,
Sweet Grape Tomatoes, Italian Vinaigrette, Bleu Cheese Dressing

THIRD COURSE

BEEF & PORK

BOURBON LACQUERED BBQ PORK CHOP

Crispy Onion Strings

MAPLE, MUSTARD & PRETZEL-CRUSTED BONELESS PORK CHOP

RED WINE BRAISED SHORT RIBS

Mustard Sauce, Oven-Roasted Vegetables, Crispy Onion Strings

SHORT RIB RISOTTO

Carnaroli Rice, Mushroom, Sweet Onion, White Wine,
Shaved Parmesan, White Truffle Oil

FILET MEDALLIONS*

Crispy Onion Strings, Steak Jus

SEAFOOD

SOY GINGER ATLANTIC SALMON*

JAMBALAYA

Chicken, Shrimp, Andouille, Onion, Tomato, Peppers, Jasmine Rice

SOUTHERN GRILLED SHRIMP & POLENTA

Andouille, Corn, White Cheddar, Tomato-Braised Kale,
Smoked Paprika Cilantro Oil

SHRIMP & SCALLOP RISOTTO

Sweet Corn, Asparagus, Peas, Spinach, Parmesan, White Truffle Oil

CRAB CAKES

Classic Mustard Sauce

PISTACHIO-CRUSTED GROUPER

Mustard Sauce

CHICKEN

DANA'S PARMESAN-CRUSTED CHICKEN

Tomato Basil Relish, Lemon Butter

CHICKEN MADEIRA

Mushroom, Fontina

COOPER'S HAWK CHICKEN GIARDINIERA

Parmesan-Breaded Chicken, Shaved Parmesan

ELLIE'S CHICKEN PICCATA

Lemon Butter Caper Sauce

FAMILY STYLE DESCRIPTIONS *Continued ...*

PASTA

GNOCCHI CARBONARA

Pancetta, Chicken, Sage, Peas, Parmesan Garlic Cream Sauce

GNOCCHI WITH ROASTED BUTTERNUT SQUASH

Roasted Portabello Mushroom, Sage-Brown Butter Cream,
Shaved Parmesan

CAMPANELLE RUSTICA

Jumbo Shrimp, Italian Sausage, Caramelized Onion,
Tomato-Parmesan Cream

GNOCCHI BOLOGNESE WITH BRAISED SHORT RIB

San Marzano Tomatoes, Pancetta, Burrata Dolce,
Extra Virgin Olive Oil

COUNTRY RIGATONI

Italian Sausage, Mushrooms, Chicken, Roasted Grape Tomatoes,
Herbs, Tomato Garlic Cream Sauce

KEATON'S SPAGHETTI & HOUSE-MADE MEATBALLS

Bucatini Pasta, Rich Tomato-Bolognese, Burrata Dolce,
Basil, Extra Virgin Olive Oil

DESSERT COURSE

*All desserts include a Chocolate-Covered Strawberry
and your choice of one of the following:*

KEY LIME PIE

Fresh-Squeezed Citrus, Graham Cracker Crust,
Whipped Cream, Lime Dust

SALTED CARAMEL CRÈME BRÛLÉE

Fresh Berries, Flaky Sea Salt

COOPER'S HAWK CHOCOLATE CAKE

Valrhona Chocolate, Hazelnut Ganache

S'MORE BUDINO

Caramel Custard, Valrhona Chocolate Mousse,
Brown-Butter Toasted Graham Cracker

LEMON ICE WINE CHEESECAKE

Macerated Berries, Toasted Graham Cracker
Adults 21 or Older Only, Please