



Private Dinner Menu

Enjoy a complimentary bottle of red, white, or rose in accordance with our pre-selected house wines

Reds: Cabernet Sauvignon, Merlot, Carmenere, Pinot Noir.
Whites: Sauvignon Blanc, House Rose Wine, Pinot Grigio, Trapiche Chardonnay, Rose

CHICKEN ALFREDO PASTA

Homemade alfredo sauce tossed in linguini pasta, topped with grilled chicken breast and parmesan cheese.

COCONUT CILANTRO FISH

Sauteed fish fillet with onions and peppers, simmered in a coconut cilantro sauce.

BACON WRAPPED LOBSTER TAIL (SEASONAL)

Grill bacon wrap lobster tail, served with a side of garlic cilantro sauce.

GARLIC SAUTED SHRIMP

Shrimp sauteed in olive oil with onions, bell peppers in a garlic butter sauce.

HERBAL PORK LOIN

Pork tenderloin marinated in a herbal sauce, then grilled to perfection.

PEPPER STEAK

Strips of beef tenderloin sauteed in olive oil with assorted vegetables, finishing in a tangy teriyaki sauce.

All Prices in US dollars and do not include taxes.