COALITION
STEAK & SEAFOOD

PRIVATE DINING MENUS

AVAILABLE ONLY FOR GROUPS
OF 12 OR MORE GUESTS
AND PRIVATE EVENTS

PRIVATE DINING MENU

ELEVATED LUNCH - $35

AVAILABLE MONDAY - FRIDAY 11AM-3PM

Includes Soft Drinks

FIRST COURSE

House Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Chicken, Shrimp or Oyster Po'Boy Sandwich
| remoulade, lettuce, tomato, onion, pickle, fries|

Ensenada Fried Shrimp Tacos (2)
| cabbage, pico de gallo, chipotle oregano mayo, queso fresco, fries |

Blackened Salmon BLT
| lettuce, tomato, bacon, garlic aioli, fries |

Coalition Burger
| 2-4oz patties, American cheese, lettuce, onion, tomato, pickles, fries |

Poke Bowl
| raw tune, avocado, seaweed, cucumber, radish, boom-boom sauce, jasmine rice, sesame |

Gulf Fried Shrimp
| Fries, Coleslaw |

Caesar Salad with Chicken or Shrimp
| romaine, garlic croutons, tomato, parmesan, smoked caesar dressing |

Strawberry Garden Salad with Chicken or Shrimp
|spring mix, cucumber, strawberries, onion, pecan, goat cheese, balsamic vinagrette |

DESSERT

House made Sorbet
(Seasonal Flavors)

PRIVATE DINING MENU

ELITE LUNCH - $45

AVAILABLE MONDAY - FRIDAY 11AM-3PM

Includes Soft Drinks

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Tomato Bisque
House Salad
Caesar Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Includes all the options from the ELEVATED LUNCH, plus:

Crispy Grouper Sandwich
| texas toast, louisiana sauce, blue cheese, coleslaw, fries |

Lobster Roll (connecticut or maine)
| warm with butter or chilled with mayo, fries |

Louisiana 1/2lb Burger
| Cheddar cheese, andouille sausage, onion ring, tomato, pickles, pub sauce, fries |

Mardi Grass Pasta
| shrimp, crawfish, andouille, sauteed vegetables, cajun pepper cream sauce |

Cream Garlic Chicken Pasta
| marinara, spinach, tomato, chili flakes, grilled chicken breast |

Springer Mountain Chicken
| fried or grilled, whipped potato, garlic broccolini, beurre blanc |

Gulf Coast Grouper and Chips
|Coleslaw, fries |

DESSERT

Beignets
Key Lime Pie

PRIVATE DINING MENU

ENTRY LEVEL DINNER - $65

AVAILABLE MONDAY - SUNDAY 3PM-10PM

Includes Soft Drinks

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder
Wedge Salad
Caesar Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Steak Frites
|8oz Hanger Steak, parmesan-herb fries, truffle aioli|

Springer Mountain Chicken
|grilled or fried, whipped potato, garlic broccolini, beurre blanc sauce |

Fried Golden Corvina
|garlic creamed leeks, sauteed vegetable medley |

Mardi Grass Pasta
| shrimp, crawfish, andouille, sauteed vegetables, cajun pepper cream sauce |

Scottish Salmon (Blackened or Pan-Seared)
| whipped potatoes, broccolini, beurre blanc sauce |

Crab Stuffed Shrimp
| dirty rice, brussel sprouts, herbs, beurre blanc sauce |

1LB Alaskan Snow Crab Legs
| corn on the cobb, broccolini, garlic butter, lemons |

DESSERT

GUESTS CAN CHOOSE FROM

Key Lime Pie
Beignets

PRIVATE DINING MENU

EXECUTIVE DINNER - $85

AVAILABLE MONDAY - SUNDAY 3PM-10PM

Includes Soft Drinks

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder
Caesar Salad
Strawberry Garden Salad
Roasted Beet Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Springer Mountain Chicken
| grilled or fried, whipped potato, garlic broccolini, beurre blanc sauce|

Steak Frites
|8oz Hanger Steak, parmesan-herb fries, truffle aioli|

Delmonico Ribeye
| 12oz, grilled asparagus, roasted finger potatoes |

Parmesan Crusted Scottish Salmon
| whipped potatoes, garlic spinach, herbs beurre blanc sauce |

Fried Golden Corvina
| garlic creamed leeks, sauteed vegetable medley|

Blackened Redfish
| dirty rice, crab pontchartrain sauce |

Blackened Grouper
| dirty rice, garlic sauteed vegetables, beurre blanc sauce |

Jumbo Lump Crabcake (2)
| whipped potatoes, broccolini, creole mustard beurre blanc sauce |

Market Fish | broiled or blackened
| your choice of : Salmon, Redfish, Grouper or Branzino, two seasonal sides |

DESSERT

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Key Lime Pie
Beignets
Peach Bread Pudding

PRIVATE DINING MENU

ELEVATED DINNER - $95

AVAILABLE MONDAY - SUNDAY 3PM-10PM

Includes Soft Drinks

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder
Avocado Bibb Salad
Roasted Beet and Goat Cheese Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Springer Mountain Chicken
| grilled or fried, whipped potato, garlic broccolini, beurre blanc sauce|

Delmonico Ribeye
|12oz wood-fired ribeye, grilled asparagus, finger potatoes|

Center Cut Filet Mignon
| 8oz, whipped potatoes, asparagus, bordeux demi glace |

Blackened Grouper
| dirty rice, sauteed vegetables, cajun beurre blanc sauce |

Jumbo Lump Crab Cake (2)
| whipped potato, broccolini, creole mustard beurre blanc sauce |

Hong Kong Chilean Sea Bass
| sesame sauteed spinach, steamed jasmine rice, cherry ginger soy sauce |

9oz Caribbean Wild Caught Lobster Tail
| whipped potatoes, broccolini, drawn butter, lemons |

Market Fish | broiled or blackened
| your choice of : Salmon, Redfish, Grouper, Branzino, Chilean Sea Bass or Corvina, two seasonal sides |

DESSERT

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Key Lime Pie
Beignets
Chocolate Tart Cake
Peach Bread Pudding

PRIVATE DINING MENU

ELITE DINNER - $110

AVAILABLE MONDAY - SUNDAY 3PM-10PM

Includes Soft Drinks

FIRST COURSE

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

New England Clam Chowder
Chargrilled Oysters
Roasted Beet and Goat Cheese Salad
Cobb Salad

SECOND COURSE

SELECT FOUR OPTIONS FOR GUESTS TO CHOOSE FROM

Springer Mountain Chicken
| grilled or fried, whipped potato, garlic broccolini, beurre blanc sauce|

Center Cut Filet Mignon
| 8oz wood-fired filet, whipped potatoes, asparagus |

Surf & Turf
| 12oz wood fired ribeye, grilled shrimp, crab bernaise, grilled asparagus, finger potatoes |

Blackened Grouper
| dirty rice, sauteed vegetables, cajun beurre blanc sauce |

Hong Kong Chilean Sea Bass
| sesame sauteed spinach, steamed jasmine rice, cherry ginger soy sauce |

Jumbo Lump Crabcakes (2)
| whipped potatoes, asparagus, creole beurre blanc sauce |

9oz Caribbean Wild Caught Lobster Tail
| whipped potatoes, broccolini, drawn butter, lemons |

Imperial Lobster
| 1-25oz whole lobster, imperial crab sauce, broccolini, garlic butter |

DESSERT

SELECT TWO OPTIONS FOR GUESTS TO CHOOSE FROM

Creme Brulee
Chocolate Tart Cake
Seasonal Bread Pudding