

PRIVATE DINING MENU

ENTRY LEVEL LUNCH - PRIVATE SELECTION \$28

AVAILABLE MONDAY TO FRIDAY 11AM – 3PM

Includes soft drinks

(Sweet – Unsweet Tea, Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Dr. Pepper)

FIRST COURSE

House Salad

SECOND COURSE

Select four options for guests to choose from:

Chicken or Shrimp Po'Boy Sandwich

|Remoulade, Lettuce, tomato, onion, pickle, fries|

Ensenada Fried Shrimp Tacos(2)

| cabbage, pico de gallo, chipotle oregano mayo, queso fresco, served with fries|

Spicy Fried Chicken Sandwich

|lettuce, tomato, ranch, buffalo sauce, fries|

CF Burger with Fries

|2-4oz beef patties, American cheese, lettuce, onion, tomato, pickles|

House Salad with Chicken

|romaine, carrots, cucumbers, onion, parmesan, lemon vinaigrette|

Caesar Salad with Chicken

|romaine, garlic croutons, tomato, parmesan, smoked Caesar dressing|

SW Chopped Salad with Chicken

|romaine, tomato, black bean and corn pico de gallo, tortilla strips, avocado, cheddar, honey-chipotle vinaigrette|

DESSERT

House made Sorbet

(Seasonal Flavors)

PRIVATE DINING MENU

ELEVATED LUNCH - PRIVATE SELECTION \$35

AVAILABLE MONDAY TO FRIDAY 11AM – 3PM

Includes soft drinks

(Sweet – Unsweet Tea, Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Dr. Pepper)

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:

Crispy Grouper Sandwich

|Country bread, blue cheese, coleslaw, Louisiana spicy sauce, hand-cut fries|

Shrimp or Oyster Po'Boy Sandwich

|Remoulade, Lettuce, tomato, onion, pickle, hand-cut fries|

Salmon BLT

|Country bread, Lettuce, Tomato, onion, bacon, garlic aioli, hand-cut fries|

CF Burger with Fries

|2-4oz beef patties, American cheese, lettuce, onion, tomato, pickles|

Fried Shrimp Plate

|Coleslaw, tartar, cocktail, hand-cut fries|

Cream Garlic Chicken Pasta

|Marinara, spinach, tomato, chili flakes, grilled chicken breast|

Chicken Piccata

|pan-seared with herbs, dirty rice, broccolini|

Creole Meatball Pasta

|spicy tomato sauce, parmesan cheese|

DESSERT

Beignets

PRIVATE DINING MENU

ELITE LUNCH - PRIVATE SELECTION \$45

AVAILABLE MONDAY TO FRIDAY 11AM – 3PM

Includes soft drinks

(Sweet – Unsweet Tea, Coke, Diet Coke, Coke Zero, Sprite, Lemonade, Dr. Pepper)

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:

Crispy Grouper Sandwich

|Country bread, blue cheese, coleslaw, Louisiana spicy sauce, hand-cut fries|

Shrimp or Oyster Po'Boy Sandwich

|Remoulade, Lettuce, tomato, onion, pickle, hand-cut fries|

CF Burger with Fries

|2-4oz beef patties, American cheese, lettuce, onion, tomato, pickles|

Fried Shrimp Plate

|Coleslaw, tartar, cocktail, hand-cut fries|

Fish and Chips

|Two beer-battered fillets, tartar, coleslaw, hand-cut fries|

Cream Garlic Chicken Pasta

|Marinara, spinach, tomato, chili flakes, grilled chicken breast|

Pan- Seared or Blackened Salmon

|Whipped potatoes, brussels sprouts|

Classic Fried Chicken

|whipped potatoes, broccolini, cajun beurre blanc sauce|

DESSERT

Guests can choose from:

Key Lime Pie

Beignets

PRIVATE DINING MENU

ENTRY LEVEL DINNER - PRIVATE SELECTION \$60

AVAILABLE MONDAY TO SUNDAY 3PM – 9PM

FIRST COURSE

Select two options for guests to choose from:

New England Clam Chowder

House Salad

Caesar Salad

SECOND COURSE

Select four options for guests to choose from:

Lobster Roll (Connecticut or Maine)

| Served with hand-cut fries|

Steak Frites

| 8 oz hanger steak, parmesan herb fries, truffle aioli|

Creole Meatball Pasta

| spicy tomato sauce, parmesan cheese|

Grouper and Chips

| Two beer-battered fillets, tartar, coleslaw, hand-cut fries|

Cream Garlic Chicken Pasta

| Marinara, spinach, tomato, chili flakes, grilled chicken breast|

Bourbon Street Pasta

| Blackened shrimp, crawfish, andouille |

Scottish Salmon (Blackened or Pan Seared)

| whipped potatoes, broccolini, beurre blanc sauce|

Chicken Piccata

| pan-seared chicken and herbs, dirty rice, broccolini|

Branzino

| Finger potatoes, lemon garlic broccolini, caper sauce|

DESSERT

Guests can choose from:

Key Lime Pie

Beignets

PRIVATE DINING MENU

EXECUTIVE DINNER - PRIVATE SELECTION \$80

AVAILABLE MONDAY TO SUNDAY 3PM – 9PM

FIRST COURSE

Select two options for guests to choose from:

New England Clam Chowder

Caesar Salad

SW Chopped Salad

Roasted Beet Salad

SECOND COURSE

Select four options for guests to choose from:

Chicken Piccata

|pan seared chicken and herbs, dirty rice, broccolini|

Steak Frites

|8 oz hanger steak, parmesan herb fries, truffle aioli|

Blackened Redfish

|dirty rice, Crab Pontchartrain sauce|

Bourbon Street Pasta

|Blackened Shrimp, crawfish, andouille|

Crab Stuffed Shrimp

|Dirty rice, Brussel sprouts, herbs, beurre blanc|

Scottish Salmon (Blackened or Pan Seared)

|whipped potatoes, broccolini, beurre blanc sauce|

Broiled Fisherman Plate

|Jumbo lump crabcake, shrimp, salmon, broccolini, finger potatoes, herb beurre blanc|

Branzino

|Finger potatoes, lemon garlic broccolini, caper sauce|

Wood-fired Lamb Lollipops

|whipped potatoes, asparagus, rosemary wine sauce|

DESSERT

Select two options for guests to choose from:

Peach Bread Pudding

Key Lime Pie

Beignets

PRIVATE DINING MENU

ELEVATED DINNER - PRIVATE SELECTION \$90

AVAILABLE MONDAY TO SUNDAY 3PM – 9PM

FIRST COURSE

Select two options for guests to choose from:

New England Clam Chowder
Wedge Salad
Roasted Beet and Goat Cheese Salad

SECOND COURSE

Select four options for guests to choose from:

Chicken Piccata
|pan seared chicken and herbs, dirty rice, broccolini|
Delmonico Ribeye
|12oz wood-fired ribeye, 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|
Broiled Fisherman Plate
|Crabcake, shrimp, salmon, broccolini, finger potatoes, herb beurre blanc|
Grilled Twin Lobster Tails
|Whipped potatoes, broccolini, drawn butter|
Wood-fired Lamb Lollipops
|Whipped potatoes, asparagus, rosemary wine sauce|

DESSERT

Select two options for guests to choose from:

Chocolate Cheesecake
Peach Bread Pudding
Key Lime Pie
Beignets

PRIVATE DINING MENU

ELITE DINNER - PRIVATE SELECTION \$110

AVAILABLE MONDAY TO SUNDAY 3PM – 9PM

FIRST COURSE

Select two options for guests to choose from:

New England Clam chowder

Chargrilled Oysters

Roasted Beet Salad

Cobb Salad

SECOND COURSE

Select four options for guests to choose from:

Chicken Piccata

|springer mountain chicken breast, whipped potatoes, broccolini|

Surf and Turf

|12oz wood-fired ribeye, grilled shrimp, crab bearnaise, grilled asparagus, finger potatoes|

Center Cut Filet Mignon

|8oz wood fired fillet, whipped potatoes, asparagus|

Blackened Grouper

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

Seared Chilean Sea Bass

|Whipped potatoes, broccolini, crab bearnaise sauce|

Jumbo Lump Crabcake (2)

|whipped potatoes, asparagus, creole beurre blanc sauce|

Grilled Twin Lobster Tails

|Whipped potatoes, broccolini, drawn butter|

Imperial Lobster

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

DESSERT

Select two options for guests to choose from:

Chocolate Cheesecake

Key Lime Pie

Seasonal Bread Pudding

Creme Brulee