



MENU ONE

\$57++

SALAD

Dinner Salad - Seasonal greens, garlic croutons

ENTRÉE CHOICES

Black Angus New York Steak

Chicken Dijonnaise - Sauteed with mushrooms, wine, garlic and Dijon cream

(We can prepare vegetarian/vegan entree upon request)

DESSERT

Vanilla Bean Ice Cream with Mixed Berries

Coffee/Herbal Tea

(All entrees served with baked Idaho potato & seasonal vegetables.)



MENU TWO

\$59++

SALAD

Caesar Salad

ENTRÉE CHOICES

Black Angus New York Steak

Grilled Pacific Red Snapper - Sauce Piquante (spiced tomato sauce)

(We can prepare vegetarian/vegan entree upon request)

DESSERT

Pecan Pie

Coffee/Herbal Tea

(All entrees served with baked Idaho potato & seasonal vegetables.)



MENU THREE

\$83++

APPETIZER

Jumbo Prawn Cocktail

SALAD

Roquefort Salad - Seasonal greens, shrimp, crumbled Roquefort cheese tossed in our famous creamy bleu cheese vinaigrette

ENTRÉE CHOICES

Filet Mignon

Broiled Wild Salmon - with Hollandaise sauce

(We can prepare vegetarian/vegan entree upon request)

DESSERT

New York Cheesecake

Coffee/Herbal Tea

(All entrees served with baked Idaho potato & seasonal vegetables.)



MENU FOUR

\$92+++

APPETIZER

Lobster Ravioli - Herbed tomato cream

SALAD

Jack Lalanne's Favorite Salad - Seasonal Greens, Crab, Shrimp, Avocado, Mushrooms, tomato tossed In Our Famous Creamy Bleu Cheese Vinaigrette Dressing

ENTRÉE CHOICES

Surf and Turf - New York Steak & 3 Fried Jumbo Prawns
Broiled Wild Halibut - Lemon, wine sweet butter, capers, mushrooms

(We can prepare vegetarian/vegan entree upon request)

DESSERT

Chocolate Mousse Torte

Coffee/Herbal Tea

(All entrees served with baked Idaho potato & seasonal vegetables.)

- All prices are subject to change without prior notice -

PRIVATE DINING PRICING AND TERMS

Room Capacity:

1. The Club Room: sit-down 20
2. Astor room – front half 3rd level private: sit-down 45 / Reception 60
3. Hammett's Den - the entire 3rd level: sit-down 100 / Reception 180

Beverages

All beverages are based on consumption. Wine requests should be made one week in advance to ensure availability.

Corkage Policy

All wine must be purchased from John's Grill

Applicable charges and Taxes

Minimums and menu prices do not include 19% service charge and 4.75% SF Employer Mandates on the food and beverage total. Sales tax of 8.625% will be calculated on the total bill. Mandatory Service charge and SF Employer Mandates are subject to tax.

Deposits, Cancellations and Guarantees

Your guest count must be confirmed at least 48 hours prior to your event. After 48 hours, we can only accept an increase of 5 more than the guarantee given. The guaranteed guest count will be used as the minimum in finalizing your bill. If you do not meet your food & beverage minimum, the difference will be added to your bill as a room charge. This charge is not transferable to food & wine "to go."

A signed contract and credit card number are required to hold the space and must be returned within 7 working days of receiving the contract to secure the room and date. Full Payment is due at the conclusion of your event. If cancellation of an event occurs within 4 weeks of the scheduled date, you will be charged for all estimated food, beverages, service & tax.

Room fee / minimum F&B guarantee may apply depending on dates.