



## **DINNER**

### **MENU ONE**

\$55+++

### **SALAD**

Dinner Salad - Seasonal greens, garlic croutons, bay shrimp

### **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

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



**MENU TWO**

\$61+++

**SALAD**

Caesar Salad

**ENTRÉE CHOICES**

Black Angus New York Steak

Grilled Pacific Red Snapper - Grilled, beurre blanc

*(We can prepare vegetarian/vegan entree upon request)*

**DESSERT**

Pecan Pie

Coffee/Herbal Tea

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



**MENU THREE**

\$81+++

APPETIZER

Jumbo Prawn Cocktail

SALAD

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

ENTRÉE CHOICES

Black Angus John's Steak - Bone-In New York Steak

Broiled Wild Salmon - with Hollandaise sauce

*(We can prepare vegetarian/vegan entree upon request)*

DESSERT

New York Cheesecake

Coffee/Herbal Tea

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



**MENU FOUR**

\$87+++

**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**

Black Angus Porterhouse Steak

Broiled Wild Halibut - Lemon, wine sweet butter, capers, mushrooms

*(We can prepare vegetarian/vegan entree upon request)*

**DESSERT**

Chocolate Mousse Torte

Coffee/Herbal Tea

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

## 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% SF Employer Mandates on the food and beverage total. Sales tax of 8.5% 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.