



## PRIVATE DINING

The following Private Dining Menus are available for gatherings of 10 to 100 people. Selected private rooms are equipped with High Definition Plasma Monitors, capable of displaying your Power Point presentation or the evenings sporting event. Wireless access is also available

The décor of the private rooms reflect the ambiance of the restaurant. Our Private Rooms are available without a room rental fee. Valet Parking is available as well as Self Parking.

Menus are printed for each individual Private Dining event. We are happy to personalize the menu by including the company name and logo.

To further enrich your dining experience you can choose additions such as  
Champagne Toasts and Specialty Cakes created by our talented Executive Pastry Chef.  
24 Layer Chocolate Cake or Vanilla Cheesecake  
\$150.00

Gatherings of 20 or less may have the option of selecting from our dinner A la Carte menu.

## BAR SERVICE

Open Bar service includes Premium Brand Liquor, House Red and White Wine, Domestic and Imported Beer, Soda, Juice and Bottled Water  
\$55.00 Per Person for 3 hour service.

Open bar based on consumption is also available.

Our Sommelier is available to assist you in selecting your wine prior to the event.

Strip House dining room is available for private events as well as for luncheons.

# STRIP HOUSE®

## • CUSTOM MENU OPTIONS •

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### Appetizers

- please choose one -

#### Lobster Bisque

Maine Lobster and Crisp Red Pepper Ravioli

#### Jumbo Sea Scallops

Edamame Succotash and Lemon-Thyme Vinaigrette

#### Jumbo Lump Crab Cake

Minced Vegetable Tartar Sauce

#### Jumbo Shrimp Cocktail

House Made Cocktail Sauce and Cucumber Salad

### Salads

- please choose one -

#### Iceberg Lettuce Wedge

Marinated Vegetables, Smoked Bacon and Stilton Cheese Dressing

#### Mixed Baby Greens

Sliced Tomatoes, Carrot, Cucumber and Sherry Vinaigrette

#### Caesar Salad

Shaved Parmesan and Paprika Croutons

#### Fresh Mozzarella and Prosciutto

Grape Tomato, Basil, Arugula, Grilled Red Onion and Balsamic Vinaigrette

### Entrees

- please choose three -

8 oz. Filet

16 oz. New York Strip

Roasted Farm Raised Chicken Breast

Sesame Crusted Tuna

Pan Roasted Atlantic Salmon

### Side Dishes for the Table

- please choose two -

Black Truffle Creamed Spinach

Steamed Green Beans

Steamed Broccoli

Potatoes Romanoff

Crisp Goose Fat Potatoes

Whipped Potato Purée

Sautéed Mushrooms

### Desserts

- please choose one -

Strip House Chocolate Cake

New York Cheesecake

Seasonal Fruit & Berries

Ice Creams & Sorbets

# STRIP HOUSE®

• THREE COURSE MENU •

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## Salad

- please choose one -

Mixed Baby Greens

Caesar Salad

## Entrée

- please choose one -

8 oz. Filet

16 oz. New York Strip

Sesame Crusted Tuna

## Side Dishes

- table share -

Sautéed Green Beans

Whipped Potato Puree

## Dessert

Strip House Chocolate Cake

\$85 PER PERSON

# STRIP HOUSE®

## • FOUR COURSE MENU •

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### Appetizer

- please choose one -

Jumbo Shrimp Cocktail

Jumbo Lump Crab Cake

### Soup or Salad

- please choose one -

Lobster Bisque

Iceberg Lettuce Wedge

### Entrée

- please choose one -

8 oz. Filet

16 oz. New York Strip

Roasted Farm Raised Chicken Breast

Pan Roasted Atlantic Salmon

### Side Dishes

- table share -

Steamed Broccoli

Potatoes Romanoff

### Dessert

New York Cheesecake

\$95 PER PERSON

# STRIP HOUSE®

• THREE COURSE MENU FEATURING HORS D'OEUVRES RECEPTION •

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## Half Hour Reception

### Butler Passed Hors d'Oeuvres

Sliced NY Strip and Black Truffle Creamed Spinach Crostini

Crab Cake Toasts with Minced Vegetable Tartar Sauce

Crisp Vegetable Spring Roll with Sweet Chili-Cilantro Sauce

### Appetizer

- please choose one -

Shrimp Cocktail

Iceberg Lettuce Wedge

### Entrée

- please choose one -

8 oz. Filet

16 oz. New York Strip

Sesame Crusted Tuna

### Side Dishes

Black Truffle Creamed Spinach

Crisp Goose Fat Potatoes

### Dessert

Selection of Ice Creams and Sorbets

\$105 PER PERSON

# STRIP HOUSE®

• THREE COURSE MENU FEATURING LIVE MAINE LOBSTER •

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## Appetizer

- please choose one -

Lobster Bisque

Fresh Mozzarella and Prosciutto

## Entrée

- please choose one -

8 oz. Filet

Roasted Farm Raised Chicken Breast

Pan Roasted Atlantic Salmon

## Accompaniments

Live Maine Lobster

Shelled 8 oz. per person

## Side Dishes

Black Truffle Creamed Spinach

Steamed Broccoli

Crisp Goose Fat Potatoes

## Dessert

- please choose one -

Strip House Chocolate Cake

New York Cheesecake

\$110 PER PERSON

# STRIP HOUSE®

## PRIVATE PARTY HORS D'OEUVRES

• HALF HOUR RECEPTION PRECEDING DINNER •

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### Cold

Tomato, Olive and Herb Goat Cheese Bruschetta

Tuna Tartar on Crisp Wonton with Sesame Seeds and Soy-Lime Sauce

Spicy Lobster Toasts with Cilantro and Red Pepper

Shrimp Cocktail with House Made Cocktail Sauce

### Hot

Crab Cake Toasts with Minced Vegetable Tartar Sauce

Crisp Vegetable Spring Rolls with Sweet Chili-Cilantro Sauce

Goat Cheese Stuffed Fingerling Potatoes with Bacon, White Truffle Oil and Chives

Sliced NY Strip and Black Truffle Creamed Spinach Crostinis

Filet Mignon Skewers with Portobello Mushrooms, Roasted Garlic and Steak Sauce

Mini Cheese Burgers with Cheddar Cheese, Dill Relish, Ketchup, Dijon Mustard

Stilton Cheese and Bacon Popovers

Clams Casino with Herb Butter and Smoked Bacon

Tempura Shrimp with Soy Honey Dipping Sauce

Seasonal Selections by our Chef de Cuisine also available

THREE SELECTIONS \$20 PER PERSON

# STRIP HOUSE®

• COCKTAIL PARTY •

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## THE PACKAGE (2-3 hours)

Strip House Signature Carving Station

New York Strip

Accompanied with  
Black Truffle Creamed Spinach & Garlic Croutons

Butler Passed Hors d'Oeuvres

Tomato, Olive and Herb Goat Cheese Bruschetta

Spicy Lobster Toasts with Cilantro and Red Pepper

Crisp Vegetable Spring Rolls with Sweet Chili-Cilantro Sauce

Tempura Shrimp with Soy Honey Dipping Sauce

Goat Cheese Stuffed Fingerling Potatoes with Bacon, White truffle Oil and Chives

Stilton Cheese and Bacon Popovers

\$85 PER PERSON