



## BUSINESS LUNCH MENU

### FIRST COURSE

Mixed Green Salad  
Classic Caesar Salad  
Chef's Soup of the Day

### ENTRÉE SELECTIONS

**New York Steak Au Poivre** – Aged Black Angus 10 ounce  
with mashed potatoes and brandy peppercorn sauce

**Southwestern New York Steak Salad**  
iceberg lettuce, black beans, red onion, tomatoes, corn, bacon,  
and pepper Jack cheese. Tossed in ranch dressing and topped  
with ancho grilled New York strip and crispy tortilla.

**Chicken Parmigiana**  
linguine marinara

**Atlantic Salmon Fillet**  
roasted red pepper sauce

**Chef's Fresh Fish Special of the Day**

### FAMILY-STYLE SIDE

Half and Half  
Vegetable of the Day

### DESSERT

New York Cheesecake  
Key Lime Pie

**\$25<sup>95</sup> per person**

Prices do not include sales tax or gratuity. Prices subject to change without notice.

0-30 GUESTS *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts

30-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts

40+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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## PARMA LUNCH MENU

### FIRST COURSE

Lobster Bisque  
Jumbo Lump Crab Cake  
Mixed Green Salad  
Classic Caesar Salad

### ENTRÉE SELECTIONS

#### Bozzi "Prime" SteakBurger – 12 ounce

aged Gouda, smokey barbecue sauce and crispy fried onions  
Served on toasted sesame brioche with seasoned hand cut French fries.

#### New York Steak Au Poivre – Aged Black Angus 10 ounce

with mashed potatoes and brandy peppercorn sauce

#### Wasabi and Panko Crusted Ahi Tuna

sesame cucumber salad and soy dressing

#### Chicken Cobb Salad

grilled chicken breast, mixed greens, bacon, fresh tomatoes, green beans,  
Danish blue cheese, egg and avocado

#### Penne Pasta

with jumbo shrimp, asparagus spears, fresh and sun-dried tomatoes  
and basil in a white wine garlic sauce

### VEGETABLES AND POTATOES

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach,  
Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns,  
Three Cheese Potatoes Au Gratin

### DESSERT AND COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$35 per person**

Prices do not include sales tax or gratuity. Prices subject to change without notice.

0-30 GUESTS *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts  
30-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts  
40+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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## PRIME TIME LUNCH MENU

### FIRST COURSE

Mixed Green Salad  
Classic Caesar Salad  
Lobster Bisque  
Chef's Soup of the Day

### ENTRÉE SELECTIONS

#### Louis "Gigi" Delmaestro Salad

shrimp, green beans, tomatoes, onion, bacon, iceberg lettuce, roasted pepper, egg and avocado. Tossed in a garlic vinaigrette.

**Chilean Sea Bass Fillet – 9 ounces** corn relish

**Prime New York Strip – 14 ounces**

#### Chicken Martini

shallots, mushrooms, fresh and sun dried tomatoes, white wine, marsala wine and basil

**Jumbo Lump Crab Cakes** chipotle tartar sauce and mango salsa

### VEGETABLES AND POTATOES

Green Beans, Wild Mushrooms, Leaf Spinach, Creamed Spinach, Mashed Potatoes, Half and Half, Hand Cut French Fries, Hash Browns, Three Cheese Potatoes Au Gratin

### DESSERT AND COFFEE SERVICE

New York Cheesecake, Key Lime Pie, Flourless Chocolate Cake

Regular Coffee, Decaffeinated Coffee and Hot Tea

**\$49 per person**

Prices do not include sales tax or gratuity. Prices subject to change without notice.

0-30 GUESTS *Choose from:* (2) First Course, (4) Entrées, (2) Vegetables/Potatoes, (2) Desserts  
30-40 GUESTS *Choose from:* (2) First Course, (3) Entrées, (2) Vegetables/Potatoes, (2) Desserts  
40+ GUESTS *Choose from:* (1) First Course, (3) Entrées, (2) Vegetables/Potatoes, (1) Dessert

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