

THE HAPP INN

Private Events

Dear Sir or Madame,

Thank you for considering The Happ Inn for your upcoming event.

The enclosed packet of information highlights the important elements of our private events and various menu options. Our two private event spaces may be booked separately or combined to accommodate parties ranging from 10 to 100 guests for a seated meal or up to 175 guests for a cocktail reception. I will personally help you customize a food and beverage package featuring items from our diverse menu, hand-selected craft beers and unique wine list to suit your personal style. We offer event coordination to assist you in arranging the details of your event, including linens, floral arrangements, music and a photographer.

Please contact me to schedule an appointment to view our private event spaces and discuss the details of your event. I look forward to working together to create a memorable event.

Kind Regards,



Ryvkah J. Goodman
Manager / Private Events Director

305 HAPP ROAD NORTHFIELD ILLINOIS 60093
PRIVATE EVENTS@THEHAPPINN.COM
(847) 784-9200

THE HAPP INN

Private Events

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305 HAPP ROAD NORTHFIELD ILLINOIS

HOSTED EVENTS

Brunch, Lunch or Dinner Parties
Business Meetings
Holiday Parties
Bar/Bat Mitzvahs
Bridal/Baby Showers
Rehearsal Dinners
Intimate Weddings
Graduations

CAPACITIES & MINIMUMS

THE GREAT TIME BAR ROOM

Reception Capacity: 45
Seated Capacity: 30
Lunch Minimum: \$500
Dinner Minimum: \$600 Mon—Weds
\$800 Thurs—Sun

THE BETTER TIME ROOM

Reception Capacity: 125
Seated Capacity: 90
Lunch Minimum: \$800
Dinner Minimum: \$1200 Mon—Weds
\$1500 Thurs—Sun

THE GREAT TIME BAR ROOM & BETTER TIME ROOM

Reception Capacity: 175
Seated Capacity: 100
Lunch Minimum: \$1300
Dinner Minimum: \$1800 Mon—Weds
\$2000 Thurs—Sun

AUDIO VISUAL

State of the art audio visual equipment is available for an additional fee.

DEPOSITS

A 25% deposit is due at the time of booking. Final payment for the function is due on the day of the event. All payments must be made by cash or credit card. In the event of a cancellation, the deposit is non-refundable when cancelled within 2 weeks of the function date.

MENU SELECTIONS

Menu selection must be finalized with the event coordinator no later than 2 weeks prior to event. Menu items are subject to availability if selected after deadline

START & END TIMES

Private events must have designated start & end times that allow us to fulfill our commitment to all clients. After the designated end time, there will be additional charges.

GUEST COUNT

Minimum guaranteed attendance must be received no later than three business days prior to the event. Clients will be charged for the guaranteed guest count or actual count, whichever is greater.

ADDITIONAL SERVICES

The Happ Inn can provide custom linens, floral, décor, entertainment & dance floor for an additional charge. Ask our event coordinator for more information.

SERVICE CHARGE

Sales tax & a 20% service charge will be added to the food and beverage total.

THE HAPP INN

Private Events

Lunch Menu
\$24.95 PER PERSON
Family Style or Plated

APPETIZERS & SALADS

CHOOSE ONE

Freddy's Famous Guacamole

Tortilla Chips

Parmesan & Spinach Stuffed Mushrooms

White Wine Butter Sauce

Bruschetta

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil
& Balsamic Vinegar

Cheese Quesadillas

Chihuahua Cheese, Sour Cream & Salsa Verde

Warm Spinach & Artichoke Dip

Garlic Crostinis

House Chopped Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots,
Red Onion, Swiss Cheese & White Balsamic Vinaigrette

Caesar Salad

Grated Parmesan, Croutons & Caesar Dressing

Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

Wood Fired Flatbreads

Margarita, Pepperoni, or Spinach Goat Cheese
& Sun-Dried Tomato

Happ Salad

Spiced Pepitas, Queso Fresco, Tomatoes, Red Onion, & Lime-Oregano Vinaigrette

ENTREES

CHOOSE TWO

Tossed Chicken Cobb Salad

Swiss, Avocado, Egg, Applewood-Smoked
Bacon, Tomatoes & Thousand Island Dressing

Chicken Vesuvio

Peas, Roasted Peppers &
Rosemary White Wine Sauce

Enchiladas

Cheese, Chicken or Wood Roasted Vegetable

Chicken Marsala

Marsala Mushroom Wine Sauce

Rigatoni Vodka Cream

Tomato Vodka Cream

Tilapia Piccata

Lemon Butter Caper Sauce

Tilapia a la Veracruzana

Avocado & Pico De Gallo

Parmesan Crusted Tilapia

Lemon Butter

Herb Roasted Chicken

Wood Fired with Fresh Herbs

General Happ's Fried Chicken

Broasted to Perfection!

Grilled Atlantic Salmon

Cucumber Slaw

(\$2 Extra Per Person)

Southwest Chicken Chopped Salad

Corn, Tomatoes, Red Peppers, Black Beans,
Tortilla Strips & Chipotle Ranch Dressing

Rigatoni Primavera

Seasonal Vegetables & Spicy Arrabiata Sauce

Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

Rigatoni Aglio Olio

Broccoli, Sun-dried Tomato, Garlic,
& Extra Virgin Olive Oil

Spaghetti & Meat Balls

Marinara Sauce

SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes,
Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes,
Glazed Carrots, Green Beans, Vesuvio Potatoes,
Wood Oven Roasted Zucchini, Coleslaw

DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie
Chocolate Mousse, Shortcake with Seasonal Compote

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.
Price excludes sales tax & 20% service charge. Menu prices are subject to change.

THE HAPP INN

Private Events

Brunch Menu
\$26.95 PER PERSON
Family Style or Plated

Add a Welcome Cocktail: \$4 Mimosas, \$5 Bloody Marys, or \$6 Prickly Pear Margaritas

APPETIZERS & SALADS

CHOOSE ONE

Freddy's Famous Guacamole

Tortilla Chips

Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

Jumbo Shrimp Cocktail

Cocktail Sauce

(\$4 Extra Per Person)

House Chopped Salad

Romaine Lettuce, Tomato, Cucumber, Carrots,
Red Onion, Swiss Cheese & White Balsamic Vinaigrette

Caesar Salad

Grated Parmesan, Croutons & Caesar Dressing

Yogurt Parfait

Plain Yogurt, Fresh Fruit & Granola
(\$3 Extra Per Person)

Ham & Egg Flatbread

Marinara, Ham, Mozzarella & Sunny Side Up Eggs

Miniature Assorted Quiches

Country French, Mushroom & Onion, Broccoli & Cheese,
Garden Vegetable

ENTREES

CHOOSE TWO

Baked Veggie Egg Strada

Spinach, Mushroom & Country Bread

Baked Bacon Egg Strada

Bacon, Cheddar & Country Bread

Chilaquiles

Tortillas, Eggs & Cheese

Cheesy Scramble

Just Like Mom Made

Crepes

Choice of Banana/Nutella or Strawberry

Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

Breakfast Sliders

Egg, Bacon, & Cheese

Lox & Bagels

Cream Cheese, Tomato, Red Onion & Cucumbers
(Add \$4 Extra Per Person)

French Toast

Cornflake Crusted Brioche, Crème Anglaise,
Raspberry Sauce, Fresh Raspberries & Powdered Sugar

Grilled Atlantic Salmon

Cucumber Slaw
(\$3 Extra Per Person)

Tilapia Piccata

Lemon Butter Caper Sauce

SIDES

CHOOSE TWO

Roasted Potatoes, Fruit Salad, Assorted Muffins,
Wood Roasted Zucchini, English Muffins,
Crispy Bacon (\$2 Extra Per Person),
Breakfast Sausage (\$2 Extra Per Person)

OMELETTE STATION

\$4 Per Person + \$75 Chef Attended Fee per 40 Guests

Fresh Eggs or Egg Whites

Choice of Cheese: Cheddar, Chihuahua, Swiss, Feta
or Goat

Choice Three: Bacon, Onion, Spinach, Tomato, Peppers, Mushrooms, Chorizo, Zucchini, Pico de Gallo

DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie
Chocolate Mousse, Shortcake with Seasonal Compote

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.
Price excludes sales tax & 20% service charge. Menu prices are subject to change.

THE HAPP INN

Private Events

Good Time Dinner Menu

\$34.95 PER PERSON
Family Style or Plated

APPETIZERS

CHOOSE ONE

Freddy's Famous Guacamole

Tortilla Chips

Parmesan & Spinach Stuffed Mushrooms

White Wine Butter Sauce

Bruschetta

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil
& Balsamic Vinegar

Cheese Quesadillas

Chihuahua Cheese, Sour Cream & Salsa Verde

Warm Spinach & Artichoke Dip

Garlic Crostinis

Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

Wood Fired Flatbreads

Margarita, Pepperoni or Spinach, Goat Cheese & Sun-Dried Tomato

SALADS

CHOOSE ONE

House Chopped Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Red
Onion, Swiss Cheese & White Balsamic Vinaigrette

Caesar Salad

Grated Parmesan, Croutons, & Caesar Dressing

Happ Salad

Spiced Pepitas, Queso Fresco, Tomatoes, Red Onion
& Lime-Oregano Vinaigrette

Southwest Chopped Salad

Corn, Tomatoes, Red Peppers, Black Beans, Tortilla Strips
& Chipotle Ranch Dressing

ENTREES

CHOOSE TWO

Chicken Marsala

Marsala Mushroom Wine Sauce

Chicken Parmesan

Panko Crusted Pounded Chicken Breast,
Mozzarella Cheese & Marinara Sauce

Chicken Vesuvio

Peas, Roasted Red Peppers
& Rosemary White Wine Sauce

Chicken Piccata

Lemon Butter Caper Sauce

Chicken En Guajillo

Creamy Red Pepper Sauce

Tilapia Piccata

Lemon Butter Caper Sauce

Tilapia a la Veracruzana

Avocado & Pico De Gallo

Parmesan Crusted Tilapia

Lemon Butter

Herb Roasted Chicken

Wood Fired with Fresh Herbs

General Happ's Fried Chicken

Broasted to Perfection!

Tilapia Vesuvio

Peas, Roasted Red Peppers &
Rosemary White Wine Sauce

Rigatoni Vodka Cream

Tomato Vodka Cream

Rigatoni Primavera

Seasonal Vegetables & Spicy Arrabiata Sauce

Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

Rigatoni Aglio Olio

Broccoli, Sun-dried Tomatoes, Garlic
& Extra Virgin Olive Oil

Spaghetti & Meat Balls

Marinara Sauce

SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes,
Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes,
Glazed Carrots, Green Beans, Vesuvio Potatoes,
Wood Oven Roasted Zucchini, Coleslaw

DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie
Chocolate Mousse, Shortcake with Seasonal Compote

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.
Price excludes sales tax & 20% service charge. Menu prices are subject to change.

THE HAPP INN

Private Events

Great Time Dinner Menu

\$44.95 PER PERSON
Family Style or Plated

APPETIZERS

CHOOSE TWO

Freddy's Famous Guacamole

Tortilla Chips

Parmesan & Spinach Stuffed Mushrooms

White Wine Butter Sauce

Bruschetta

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Balsamic Vinegar

Wood Fired Flatbreads

Margarita, Pepperoni or Spinach, Goat Cheese & Sun-Dried Tomato

Honey Glazed Shrimp Skewers

Sweet & Spicy Gulf Shrimp

Bourbon Beef Tenderloin Skewers

Knob Creek Bourbon

Teriyaki Chicken Skewers

Cheese Quesadillas

Chihuahua Cheese, Sour Cream & Salsa Verde

Warm Spinach & Artichoke Dip

Garlic Crostinis

Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

SALADS

CHOOSE ONE

House Chopped Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Red Onion, Swiss Cheese & White Balsamic Vinaigrette

Caesar Salad

Grated Parmesan, Croutons, & Caesar Dressing

Mixed Greens Salad

Danish Bleu Cheese, Apples, Candied Walnuts, & Basil Vinaigrette

Southwest Chopped Salad

Corn, Tomatoes, Red Peppers, Black Beans, Tortilla Strips & Chipotle Ranch Dressing

ENTREES

CHOOSE TWO

Chicken Marsala

Marsala Mushroom Wine Sauce

Chicken Parmesan

Panko Crusted Pounded Chicken Breast, Mozzarella Cheese & Marinara Sauce

Chicken Vesuvio

Peas, Roasted Red Peppers & Rosemary White Wine Sauce

Chicken Piccata

Lemon Butter Caper Sauce

Chicken En Guajillo

Creamy Red Pepper Sauce

Lake Superior White Fish

Lemon-Caper Butter Sauce

Tilapia Piccata

Lemon Butter Caper Sauce

Tilapia a la Veracruzana

Avocado & Pico De Gallo

Parmesan Crusted Tilapia

Lemon Butter

Herb Roasted Chicken

Wood Fired with Fresh Herbs

General Happ's Fried Chicken

Broasted to Perfection!

Tilapia Vesuvio

Peas, Roasted Red Peppers Rosemary White Wine Sauce

Grilled Mahi-Mahi

Cilantro & Lime Marinated

Rigatoni Vodka Cream

Tomato Vodka Cream

Rigatoni Primavera

Seasonal Vegetables & Spicy Arrabiata Sauce

Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

Rigatoni Aglio Olio

Broccoli, Sun-dried Tomato, Garlic & Extra Virgin Olive Oil

Spaghetti & Meat Balls

Marinara Sauce

Grilled Atlantic Salmon

Cucumber Slaw

London Broil

Au Jus

SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes, Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes, Glazed Carrots, Green Beans, Vesuvio Potatoes, Wood Oven Roasted Zucchini, Coleslaw

DESSERTS

CHOOSE ONE

New York Style Cheesecake, H-apple Streusel Pie, Chocolate Mousse, Chocolate Decadence Cake, Carrot Cake, Key Lime Pie, Churros, Shortcake with Seasonal Compote

Served with freshly brewed coffee, hot tea, iced tea & soft drinks.
Price excludes sales tax & 20% service charge. Menu prices are subject to change.

THE HAPP INN

Private Events

PASSED

PRICED PER DOZEN
(Minimum of 3 Dozen)

- Parmesan & Spinach Stuffed Mushrooms**20
White Wine Butter Sauce
- Raspberry Brie**30
Flakey Phyllo Filled with Sweet Raspberry & Creamy Brie
- Tomato Bruschetta**16
Basil & Balsamic
- Vodka Gazpacho Shooters**.....18
Chilled Tomato Vodka Shooters (21 & Older)
- Seasonal Soup Shooters**18
- Tilapia Ceviche Spoons**.....24
Citrus Marinade with Avocado
- Shrimp Ceviche Spoons**.....24
Tomato Broth
- Caprese Skewers**17
Fresh Mozzarella, Tomato, Basil & Balsamic Drizzle
- Honey Chili Glazed Shrimp Skewers**24
Sweet and Spicy Gulf Shrimp
- Bourbon Glazed Beef Tenderloin Skewers**27
Knob Creek Bourbon
- Cheese, Chicken or Veggie Quesadillas**20
Chihuahua Cheese, Sour Cream & Salsa Verde
- Cheese, Pepperoni, Margarita, or Spinach & Goat Cheese Pizza Bites**18
Hand Stretched Dough, Tomato Sauce & Mozzarella
- Pastry Wrapped Hot Dogs**32
Pigs in a Blanket
- Happ Burger Sliders**32
Ketchup, Mustard & Pickle
- Tilapia Sliders**32
Crispy Tilapia, Cabbage Slaw & Chipotle Mayo
- BBQ Pulled Pork Sliders**32
House Smoked Pulled Pork
- Lump Crab Cakes**36
Pan Fried & Served with Dijonnaise
- *Jumbo Shrimp Cocktail**36
Homemade Cocktail Sauce

* Not Eligible for Appetizer Package

Menu Enhancements

PLATTERS

SERVES TEN FOR \$25
SERVES TWENTY FOR \$50

- Freddy's Famous Guacamole**
Warm Tortilla Chips
- Baked Goat Cheese**
Marinara & Goat Cheese, Garlic Crostinis
- Bubbling Artichoke Dip**
Garlic Crostinis
- Herbed Hummus**
Vegetable Crudit 
- Warm Refried Bean Dip**
Pico de Gallo & Chihuahua Cheese,
Tortilla Chips
- Cold Spinach Dip**
Garlic Crostinis

SWEET TABLE

CHOOSE FOUR, \$8.95 PER PERSON

- Cr me Brulee**
- Key Lime Bars**
- Chocolate Mousse**
- Chocolate Decadence Cake**
- New York Style Cheesecake**
- Apple Streusel Bars**
- Carrot Cake**
- Chocolate Brownie Bites**
- Chocolate Chip Cookies**

TWO HOUR APPETIZER RECEPTION

CHOICE OF SEVEN APPETIZERS &
STANDARD BEER AND WINE PACKAGE

\$47.95 per person

THE HAPP INN *Private Events*

Beverage Packages

BEER & WINE PACKAGE

HOUSE SELECTIONS

2 hours 18.95 per person
3 hours 22.95 per person
4 hours 26.95 per person

PREMIUM SELECTIONS

2 hours 22.95 per person
3 hours 26.95 per person
4 hours 30.95 per person

LIQUOR, BEER & WINE PACKAGE

HOUSE SELECTIONS

2 hours 21.95 per person
3 hours 25.95 per person
4 hours 29.95 per person

PREMIUM SELECTIONS

2 hours 25.95 per person
3 hours 29.95 per person
4 hours 33.95 per person

SUPER PREMIUM SELECTIONS

2 hours 29.95 per person
3 hours 33.95 per person
4 hours 37.95 per person

HOSTED BAR

Beer, wine & cocktails are charged on a consumption basis. Inquire about individual drink prices.

CASH BAR

All guests will pay for individual drinks. \$75 bartender fee applies

PACKAGE BARS

Priced per guest by the hour. Includes non-alcoholic fountain drinks.

Price excludes sales tax & 20% service charge. Menu prices are subject to change.

THE HAPP INN

Private Events

Beverage Packages

BEER & WINE PACKAGES

HOUSE SELECTIONS

2 hours 20.95 per person
3 hours 24.95 per person
4 hours 28.95 per person

PREMIUM SELECTIONS

2 hours 28.95 per person
3 hours 32.95 per person
4 hours 36.95 per person

LIQUOR, BEER & WINE PACKAGES

HOUSE SELECTIONS

2 hours 24.95 per person
3 hours 28.95 per person
4 hours 33.95 per person

PREMIUM SELECTIONS

2 hours 27.95 per person
3 hours 32.95 per person
4 hours 37.95 per person

SUPER PREMIUM SELECTIONS

2 hours 38.95 per person
3 hours 43.95 per person
4 hours 48.95 per person

HOSTED BAR

Beer, wine & cocktails are charged on a consumption basis.
Inquire about individual drink prices.

CASH BAR

All guests will pay for individual drinks. \$75 bartender fee applies

PACKAGE BARS

Priced per guest by the hour. Includes non-alcoholic fountain drinks.

Price excludes sales tax & 20% service charge. Menu prices are subject to change.

THE HAPP INN

Private Events

Premium Dinner Menu





Premium Dinner Menu

\$55.00 PER PERSON

Family Style or Plated

APPETIZERS

CHOOSE THREE

Freddy's Famous Guacamole

Tortilla Chips

Parmesan & Spinach Stuffed Mushrooms

Topped with White Wine Butter Sauce

Smoked Salmon Canope

Served on a Phyllo Crisp

Herbed Hummus

Red Peppers, Jicama, Cucumbers & Carrots

Warm Spinach & Artichoke Dip

Pita Chips

Cheese Quesadillas

Chihuahua Cheese, Sour Cream

& Salsa Verde

Honey Glazed Shrimp Skewers

Sweet & Spicy Gulf Shrimp

Bourbon Beef Tenderloin Skewers

Knob Creek Bourbon

Teriyaki Chicken Skewers

Bruschetta

Ripe Tomatoes, Fresh Basil, Extra Virgin Olive Oil & Balsamic Vinegar

Wood Fired Flatbreads

Margarita, Pepperoni or Spinach & Goat Cheese

Shrimp Ceviche Spoons

Acapulco Style

Tuna Tartar

Served on a Jicama Chip

SALADS

CHOOSE ONE

House Salad

Romaine Lettuce, Tomatoes, Cucumber, Carrots, Red Onion & Herb Vinaigrette

Hearts of Palm Salad

Baby Arugula, Blood Orange Segments, Avocado & Champagne Vinaigrette

Mixed Greens Salad

Danish Bleu Cheese, Apples, Candied Walnuts & Basil Vinaigrette

Caesar Salad

Grated Parmesan, Croutons & Caesar Dressing

House Chopped Salad

Romaine Lettuce, Tomatoes, Cucumbers, Carrots, Red Onion, Swiss Cheese & White Balsamic Vinaigrette

Fresh Peeky-Toe Crab & Avocado Salad

Butter Lettuce, Citrus Supremes, Chipotle Aioli & Tarragon-Dill Vinaigrette

SIDES

CHOOSE TWO

Creamed Spinach, Mashed Potatoes, Roasted Potatoes, Balsamic Glazed Mushrooms, Parmesan Mashed Potatoes, Glazed Carrots, Green Beans, Vesuvio Potatoes, or Wood Oven Roasted Zucchini

ENTREES

CHOOSE THREE

Chicken Marsala

Marsala Mushroom Wine Sauce

Herb Roasted Chicken

Wood Fired with Fresh Herbs

Chicken Vesuvio

Peas, Roasted Red Peppers & Rosemary White Wine Sauce

Chicken Picatta

Lemon-Caper Butter Sauce

Chicken En Guajillo

Creamy Red Pepper Sauce

Lake Superior White Fish

Lemon-Caper Butter Sauce

London Broil

Au Jus

Grilled Tuna Steak

Ratatouille Drizzled with Balsamic & Basil Oil

Tilapia Picatta

Lemon-Caper Butter Sauce

Tilapia a la Veracruz

Avocado & Pico De Gallo

Parmesan Crusted Tilapia

Lemon Butter

Seasonal Risotto

Seasonal Vegetables & Parmesan Cheese

Cheese Ravioli Gratin

Tomato Cream & Parmesan Cheese

Rigatoni Agli Olio

Broccoli, Sun-dried Tomato, Garlic, & Extra Virgin Olive Oil

Spaghetti & Meat Balls

Marinara Sauce

Grilled Atlantic Salmon

Cucumber Slaw

Crab Cakes

Roasted Corn, Jicama & Black Bean Salad with Dijonnaise

Chicken Parmesan

Panko Crusted Pounded Chicken Breast, Mozzarella Cheese, Marinara Sauce

General Happ's Fried Chicken

Broasted to Perfection!

Tilapia Vesuvio

Peas, Roasted Red Peppers & Rosemary White Wine Sauce

Grilled 7oz. Filet Mignon

Red Wine Reduction

Grilled Ribeye

Demi-Glace (Add \$5 Per Person)

Grilled Mahi-Mahi

Cilantro & Lime Marinated with Mango Pico de Gallo & Salsa Verde

All Turf Can Surf...

8oz Lobster Tail (Add \$10 Per Person)

DESSERTS

CHOOSE ONE

Chocolate Tamale, Crème Brulee, New York Style Cheesecake, H-apple Streusel Pie, Chocolate Mousse, Chocolate Decadence Cake, Carrot Cake, Key Lime Pie, Churros, or Shortcake with Seasonal Compote