

2019 Skywalk Dinner

*Price based on four courses. Preselect one appetizer, one salad, one entrée,
two accompaniments and one dessert for your group.
For a choice of two entrees we require an exact entrée count 3 business days prior.*

Appetizer Course

New England Clam Chowder
Hot House Tomato, Burratta Cheese, Evoo, Balsamic Syrup
Jonah Lump Crabmeat Cake, Sweet Pepper & Lemon Remoulade
Mediterranean Ravioli, Roasted Red Pepper Coulis

Salad Course

Arugula with Gorgonzola Cheese, Toasted Pinenuts & Balsamic Vinaigrette
Hearts of Romaine with Crisp Garlic Toast, Caesar Dressing & Aged Parmesan
Baby Spinach Roasted Walnuts, Pears & Goat Cheese, Port Wine & Lemon Vinaigrette

Seasonal Special Salad + \$5

Spring & Summer Arugula, Strawberries, Asparagus, Feta, Lemon Pepper Dressing
Autumn & Winter Mesclun Field Greens, Chevre, Pecan, Dried Cranberries, Balsamic Vinaigrette

Entrée Course

7 oz. Grilled Tenderloin of Beef \$86	Pan Seared Haddock \$82	Baked Stuffed Lobster \$150
12 oz. Prime NY Strip Sirloin \$92	Cedar Plank Atlantic Salmon \$84	Vermont Misty Knolls Chicken \$82
14oz. Prime NY Strip Sirloin \$100	Pan Seared Swordfish (Seasonal) \$86	Grilled Vegetable Napoleon \$80

Additional Entrée Upgrades

Grilled Shrimp (3) +\$15	6oz. Broiled Lobster Tail +\$24	Jumbo Lump Crabmeat Cake +\$16
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Accompaniments

Haricot Verts	Traditional Mashed Potatoes	Sauteed Wild Mushrooms(+5)
Oven Roasted Carrots	Truffled Mashed Potatoes (+5)	Garlic Roasted Asparagus (+5)
Truffle Potato Au Gratin (+5)	Lobster Mashed Potatoes (+8)	Caramelized Brussel Sprouts (+5)

Dessert Course

Fresh Berry Tart	Bailey's & Cream Torte
Chocolate Raspberry Torte	Lemon Raspberry Mousse Cake
Our Signature Boston Cream Pie (+8)	Cheesecake of the Season

Dinners served with fresh breads and butter, freshly brewed LavAzza coffee & assorted Twinings teas.

All food & beverage items are subject to client stipulated gratuity, a 7% state & city tax and a 6% taxable administrative fee-which does not represent a gratuity for wait staff, bartenders or service.