

PREMIUM ROASTS

pre-select one

all our large format premium roasts are carved tableside and served family style for up to 26 guests.
we do require a 5 day notice for all reservations

PRIME RIB OF BEEF
Slow Roasted,
Au Jus, Horseradish
85 per guest

LEG OF LAMB
Smoked and
Herb Roasted
85 per guest



CHICKEN FEAST
Our Signature
Roasted &
Buttermilk Fried
75 per guest

WILD WHOLE SALMON
Roasted with
Herbs and Citrus
80 per guest

FOR THE TABLE

pre-select two served family style

BURRATA
Seasonal Fruit,
Balsamic, Arugula

RR CHOPPED
Romaine, Feta Cheese, Roasted
Pepper Onion Relish, Olive,
Tomato, Red Wine Vinaigrette

CHARCUTERIE BOARD
Chef's Selection Housemade
and Local Charcuterie Pickles,
Fruit Preserves, Mustard

CHEESE BOARD
Selection of Hard and Soft Cheese,
Toasted Bread, Fruit Preserves

BABY GEM
Spring Onion, Shaved Carrot,
Mint, Hazelnut, Parmesan,
Lemon Vinaigrette

ARUGULA
Asparagus, Radish, Pecorino,
Almonds, Green Goddess

ROOTS, SHOOTS & VEGGIES

pre-select two served family style, inquire about our seasonal options

RIVER ROAST POTATOES
Red Wine Vinaigrette

CARROTS & DIRT
Pumpnickel Crumbs,
Goat Cheese, Balsamic

SUPPER CLUB MUSHROOMS
Herbs, Brioche

ASPARAGUS
Tarragon Vinaigrette, Crispy
Shallots

CREAMED SPINACH
Garlic, Fennel, Tarragon

STREET CORN
Lime, Chili, Cheese, Crema

FAMILY STYLE DESSERT

pre-select two served family style

KEY LIME PIE
Key Lime Juice, Classic
Graham Cracker Crust,
Torched Meringue

SEASONAL COBBLER
Market Fruit,
Biscuit Topping,
Housemade Ice Cream

CHOCOLATE CAKE
Fudge Icing,
Chocolate Sauce,
Shaved White Chocolate

CARROT CAKE
Carrot and Parsnip Cake,
Cream Cheese Icing, Fried
Carrot Shavings,
Cinnamon & Sugar

* BEVERAGE ADD-ON *

served large format for the table

CRAFT BOTTLE SERVICE
Pre-Select A Handcrafted
Classic Cocktail, Bottled
for the Table
95

SOCIAL HOUSE SMASH
Choose Your Base Spirit We
Will Dress It With Citrus,
Sugar And Herbs
140

PORRON PUNCH
Seasonal Punch Served
In The Traditional
Glass Pitcher
65