



PRIVATE DINING PACKAGE A

\$68 per person (excluding tax & gratuity)

APPETIZERS PACKAGE A

\$12 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

MEATBALL SLIDERS
CLAMS CASINO
BROILED OYSTERS
KOBE SLIDERS
JUMBO SHRIMP COCKTAIL
STEAK TARTARE CROSTINI

APPETIZERS PACKAGE B

\$18 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

JUMBO SHRIMP COCKTAIL
LOLLIPOP LAMB CHOPS
BROILED OYSTERS
CLAMS CASINO
KOBE SLIDERS
THICK CUT SLAB BACON
STEAK TARTARE CROSTINI

CHOICE OF SOUP OR SALAD

NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD

HOUSE SALAD

*dried cherries, goat cheese, cherry tomato, candied pecan,
white balsamic vinaigrette*

CHOICE OF ENTRÉE*

FILET MIGNON 8oz

NY STRIP 14oz

BAKED CHICKEN

roasted tomato, white beans, spinach, pan jus

ROASTED SALMON

zucchini & corn salad, toasted orzo, lemon butter

SIDES

(choice of 3, served family style)

ASPARAGUS *shaved egg yolk*

CREAMED SPINACH

WHIPPED POTATO *garlic, leek*

SAUTEED BROCCOLINI *honey soy dressing, toasted sesame seed, chili flake*

ROASTED BRUSSELS SPROUTS *marcona almonds, honey glaze*

POTATO CAKES *vermont cheddar, scallion, crème fraiche*

DESSERT:

CHOCOLATE CAKE

**Vegetarian Entree Available Upon Request | Menu & price subject to change based on season & availability*

DOUGHERTY'S

STEAKHOUSE & RAW BAR

PRIVATE DINING PACKAGE B

\$88 per person (excluding tax & gratuity)

APPETIZERS PACKAGE A

\$12 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

MEATBALL SLIDERS
CLAMS CASINO
BROILED OYSTERS
KOBE SLIDERS
JUMBO SHRIMP COCKTAIL
STEAK TARTARE CROSTINI

APPETIZERS PACKAGE B

\$18 per person, excluding tax & gratuity
(preselect three, butlered or served family style)

JUMBO SHRIMP COCKTAIL
LOLLIPOP LAMB CHOPS
BROILED OYSTERS
CLAMS CASINO
KOBE SLIDERS
THICK CUT SLAB BACON
STEAK TARTARE CROSTINI

CHOICE OF SOUP OR SALAD

NEW ENGLAND CLAM CHOWDER

CLASSIC CAESAR SALAD

HOUSE SALAD

*dried cherries, goat cheese, cherry tomato, candied pecan,
white balsamic vinaigrette*

CHOICE OF ENTRÉE*

LOBSTER TAIL

18oz warm water tail

FILET MIGNON 8oz

BONE-IN RIBEYE 24oz

HALIBUT

tomato bisque, asparagus & crab risotto

SIDES

(choice of 3, served family style)

ASPARAGUS *shaved egg yolk*

CREAMED SPINACH

WHIPPED POTATO *garlic, leek*

SAUTEED BROCCOLINI *honey soy dressing, toasted sesame seed, chili flake*

ROASTED BRUSSELS SPROUTS *marcona almonds, honey glaze*

POTATO CAKES *vermont cheddar, scallion, crème fraiche*

DESSERT:

CHOCOLATE CAKE

*Vegetarian Entree Available Upon Request | Menu & price subject to change based on season & availability