Cioppino Restaurant & Cigar Bar

The Premiere Dinner Menu

Appetizer Course (SELECT TWO FOR THE GROUP)

Antipasti Platter cured aged meats, cheeses

Crispy Shrimp & Calamari fried pepper tomato sauce

Seasonal Soup Selection Or

Upgrade Your Soup Selection Additional \$5.00 Per Selection Per Guest

Lobster Bisque Wedding Soup Clam Chowder Soup Of Choice Miniature Crab Cakes

(4) pieces served with house-made aioli

First Course (SELECT TWO FOR THE GROUP)

Chopped Romaine Salad tomato, cucumber, bleu cheese, balsamic

Caesar Salad

romaine hearts, kalamata olive crouton, Parmigiano-Reggiano, marinated white anchovy Chicken Skewers two skewers, teriyaki-glazed

New York Strip Skewers two skewers served with caramelized onion creme fraiche

Vidalia Onion & Tomato Cabrales bleu cheese, Cioppino steak sauce

Second Course (SELECT THREE ENTRÉES FOR THE GROUP)

Crab Cakes

two jumbo lump crab cakes, winter squash, roasted sprouts, aioli

Pork Chop

14oz, grilled, prepared medium, seasonal side

Seasonal Poultry Option free-range roasted breast, seasonal preparation

Filet Mignon 80z, grilled, prepared

8oz, grilled, prepared medium, seasonal side

Seasonal Fish Option seasonal availability and preparation

Alternative Side Selection
Additional \$5.00 Per Side Per Guest

Lobster Mac & Cheese Lobster Risotto Truffle Parmesan Risotto Seasonal Vegetable Additional Vegetarian Option (SELECT ONE FOR THE GROUP)

Gnocchi

house-made potato gnocchi, baked, Osteria red sauce, bechamel, fontina, Parmigiano-Reggiano

Pasta Primavera

house-made pasta, Osteria red sauce, seasonal vegetables

Dessert Course (SELECT TWO FOR THE GROUP)

Seasonal Creme Brulee sesame lace cookie

Guinness Cake

Guinness-soaked chocolate cake, Bailey's Irish Cream icing, chocolate ganache Seasonal Ice Cream Duo

(Preselect (2) Flavors) chocolate, vanilla, butter pecan, chocolate marshmallow, raspberry chocolate chip served with house-made biscotti

Turtle Cheesecake

vanilla cheesecake, chocolate ganache, chocolate crust, candied pecans, caramel, spiced rum creme anglaise

Bing Cherry Phyllo

toasted almonds, sweetened mascarpone cheese, house-made vanilla ice cream, cherry bourbon sauce

\$70.00 Per Person

*Onsite Substitutions Permitted For Dietary Restrictions Only. Complimentary Coffee, Tea & Soft Drinks Included. Items Are Subject To Change Based Upon Availability. Not Reflective Of Tax Or Gratuity.