

PLATED MENU OPTIONS

All items can be customized according to dietary restrictions, preferences or allergies. Ask us for combinations options from other menus/services



APPETIZERS

- Charred Octopus
- Mini Crab Cakes
- Tuna Tartare
- Lemon Garlic Shrimp
- Bacon-Wrapped Scallops
- Coconut Shrimp
- Steamed Mussels or Clams
- Sautéed Calamari
- Hummus

(add-ons: falafel, chicken, beef, shrimp, lamb)

- Truffle Polenta Fries
- Parmesan Truffle Fries
- Truffle Corn Ribs
- Teriyaki Sweet Potato Fries
- Mozzarella Meatballs
- Stuffed Mushrooms
(vegetarian or with meat)
- Breaded Chicken Liver
- Foie Gras

SALADS

- Classic Caesar / Chicken Caesar /
Shrimp Caesar
- Burrata Salad
- Greek Salad
- Tabbouleh
- Shabo's Salad

(with teriyaki sweet potato fries)

- Fattoush
- Wedge Salad
- Grilled Veggie Salad
- Pear & Arugula Salad with Goat Cheese
- Beets & Feta Salad with Walnuts
- Caprese Salad

SOUPS

- Creamy Mushrooms
- Creamy Asparagus
- Minestrone
- Lentil Soup

- Corn Chowder
- Clam Chowder
- Lobster Bisque
- Tomato Basil Soup

ENTRÉES

BEEF & VEAL

- Filet Mignon
- Surf & Turf
- Ribeye Steak
- Picanha Skewers
- Veal Osso Bucco
- Veal Chop
- Beef Goulash
- Short Ribs
- Brisket
- Prime Rib

LAMB & PORK

- Rack of Lamb
- Lamb Chops
- Lamb Shank Risotto
- Roasted Lamb
- Pork Loin
- Pork Medallion
- Pineapple Pork Chop
- Baby Back Ribs

POULTRY & DUCK

- Chicken Olive
- Chicken Parmigiana,
- Chicken Skewers
- Chicken Cordon Bleu
- Duck Breast with Orange Glaze
- Stuffed Turkey Breast

SEAFOOD

- Alaskan Salmon
- Chilean Sea Bass
- Grouper
- Branzino (whole or fillet)
- Snapper (whole or fillet)
- Scallops
- Shrimp Skewers
- Garlic Lemon Shrimp
- Maine Lobster
- Seafood Broil

VEGETARIAN & VEGAN*

- Eggplant Lasagna
- Falafel & Marinated Tofu Tower (vegan, GF)
- Coconut Mushroom Linguine (vegan, GF)

**more options available upon request*

SIDES

- Creamy Mushroom Risotto
- Brown Mushroom Risotto
- Saffron Rice Pilaf
- Garlic Mashed Potatoes
- Country Potatoes
- Truffle Fries
- Baked Potato
- Baked Sweet Potato
- Potato Gratin
- Rosemary Potatoes,

- Pasta Pomodoro or Alfredo
spaghetti/linguine/angel hair/penne etc
- Creamy Polenta
- Sautéed Spinach or Mushrooms
- Grilled Veggies
- Butter-Poached Veggie Medley
- Green Beans with Caramelized Red Onions
- Charred Brussel Sprouts
- Roasted Beets

DESSERTS

- Tiramisu
- Chocolate Lava Cake
- Crème Brûlée
- Profiteroles
- Flambéed Crêpes Suzette
- Flan

- Apple Pie
- Cherry Pie
- Pumpkin Pie
- Baklava
- Cheesecake
- Custom Cakes (available upon request)