



RESTAURANT | LOUNGE

[ DINNER ]

option 1

APPETIZER

Please select one item.

GARDEN SALAD cucumber vinaigrette

or

ROMAINE SALAD caesar mousse, garlic + parmesan crouton

COURSE 2

Please select two items.

Served with roasted potatoes and broccoli, garlic + grains.

GRILLED SALMON

or

CHICKEN BREAST AND CONFIT OF LEG

or

CRACKED PEPPER + SEASONED SALT FILET MIGNON

or

HORSERADISH + PEPPER-CRUSTED MIGNON OF TUNA (+6)

COURSE 3

Please select one item.

WARM VANILLA CAKE caramel sauce, chocolate terrine

or

VARIATIONS OF CHOCOLATE chef's selection

dinner package

\$65 per person

plus beverages, tax and gratuity



RESTAURANT | LOUNGE

[ DINNER ]

option 2

APPETIZER

R2L SIGNATURE TRUFFLE FLATBREAD arugula, parmesan

COURSE 1

Please select one item.

GARDEN SALAD cucumber vinaigrette

or

ROMAINE SALAD caesar mousse, garlic + parmesan crouton

COURSE 2

Please select two items.

Served with roasted potatoes and broccoli, garlic + grains.

FLUKE

or

MUSTARD-CRUSTED PORK LOIN

or

CRACKED PEPPER & SEASONED SALT FILET MIGNON

or

HORSERADISH + PEPPER-CRUSTED MIGNON OF TUNA (+6)

COURSE 3

Please select one item.

WARM VANILLA CAKE caramel sauce, chocolate terrine

or

VARIATIONS OF CHOCOLATE chef's selection

or

R2L CHEESECAKE with seasonal garnish

dinner package \$80 per person / plus beverages, tax and gratuity

MENUS AND PRICING ARE SUBJECT TO CHANGE.



PRIVATE DINING  
DINNER MENU

RESTAURANT | LOUNGE

[ DINNER ]

option 3

**1-HOUR DELUXE COCKTAIL RECEPTION**

butlered hors d'oeuvres

SHRIMP COCKTAIL cocktail preserves

MUSHROOM TARTARE soy vinaigrette

CHICKEN CHEESESTEAK TOASTS

**APPETIZER**

R2L SIGNATURE TRUFFLE FLATBREAD arugula, parmesan

**COURSE 1**

Please select one item.

GARDEN SALAD cucumber vinaigrette

or

ROMAINE SALAD caesar mousse, garlic + parmesan crouton

**COURSE 2**

Please select two items.

Served with roasted potatoes and broccoli, garlic + grains.

FLUKE

or

MUSTARD-CRUSTED PORK LOIN

or

CRACKED PEPPER & SEASONED SALT FILET MIGNON

or

HORSERADISH + PEPPER-CRUSTED MIGNON OF TUNA (+6)

**COURSE 3**

Please select one item.

WARM VANILLA CAKE caramel sauce, chocolate terrine

or

VARIATIONS OF CHOCOLATE chef's selection

or

R2L CHEESECAKE with seasonal garnish

deluxe dinner package \$120 per person / plus beverages, tax and gratuity

MENUS AND PRICING ARE SUBJECT TO CHANGE.



PRIVATE DINING  
DINNER MENU

RESTAURANT | LOUNGE

[ DINNER ]

ADDITIONAL ENTRÉE OPTIONS TO CUSTOMIZE YOUR MENU

(price per person)

PORK RIBEYE 8

VEAL CHOP 14

BONE-IN NEW YORK STRIP 16

½ LOBSTER TAIL 15

FISH + FILET MIGNON 10

COURSE ADDITIONS

CHEESE COURSE 8

SEAFOOD PLATTER 15

SIDE ADDITIONS

(choose two for 7 per person)

CREAMED SWISS CHARD + SPINACH

BROCCOLI SAUTÉED WITH GARLIC AND GRAINS

STUFFED POTATO SKINS

MACARONI + CHEESE

WILD MUSHROOMS, BRAISED LEEKS + CELERY ROOT

SEMOLINA SPAETZLE + WILD RICE

POTATO + ROOT VEGETABLE GRATIN

LOBSTER MAC + CHEESE 10