



LUNCH PACKAGE 1 | \$35

PER PERSON + TAX AND 18% GRATUITY · NOT OFFERED AFTER 3PM
FOR PARTIES OF 25 OR MORE GUESTS

FIRST COURSE

PICK ONE SOUP AND ONE SALAD · GUEST WILL HAVE A CHOICE OF SOUP OR SALAD

MIXED GREEN SALAD

MIXED GREENS, SHALLOTS, HERBS, RED WINE
VINAIGRETTE

OR

CAESAR SALAD

ROMAINE, HOUSE MADE CROUTONS,
PARMESAN, HOUSE MADE CAESAR DRESSING

NEW ENGLAND CLAM CHOWDER

CLAMS, MINCED VEGETABLES, POTATO, CHIVE

OR

SOUP OF THE DAY

SECOND COURSE

CHOOSE 3 ENTREES

RINCON BURGER

GRASS FED BEEF BURGER, FRENCH FRIES,
LETTUCE, TOMATO, PICKLE

MARINATED CHICKEN SANDWICH

APPLE, SWISS CHEESE, HERB AIOLI, CIABATTA
BREAD, FRENCH FRIES

FIESTA GRILLED CHEESE

JACK AND CHEDDAR, GUACAMOLE, BACON,
CRUSHED CORN CHIPS, SPICY AIOLI, SOUR
DOUGH BREAD, FRENCH FRIES

SLICED STEAK MELT

MARINATED SLICED SIRLOIN STEAK, SWISS
CHEESE, CARAMELIZED ONION, ROASTED
MUSHROOM, CIABATTA BREAD, FRENCH FRIES

CRAB CAKE SANDWICH

TOPPED WITH JALAPEÑO COLE SLAW,
CHIPOTLE AIOLI ON BRIOCHE BUN, FRENCH
FRIES

SMOKED SALMON GRILLED CHEESE

SMOKED SALMON, SWISS CHEESE, AVOCADO,
ROASTED RED PEPPER, CHIPOTLE

FISH AND CHIPS

PALM BEER BATTERED LOCAL FISH, FRENCH FRIES, PICKLE, REMOULADE



PACKAGE 2 | \$49

PER PERSON + TAX AND 18% GRATUITY
FOR PARTIES OF 25 OR MORE GUESTS

FIRST COURSE

PICK ONE SOUP AND ONE SALAD · GUEST WILL HAVE A CHOICE OF SOUP OR SALAD

MIXED GREEN SALAD

MIXED GREENS, SHALLOTS, HERBS, RED WINE
VINAIGRETTE

OR

CAESAR SALAD

ROMAINE, HOUSE MADE CROUTONS,
PARMESAN, HOUSE MADE CAESAR DRESSING

NEW ENGLAND CLAM CHOWDER

CLAMS, MINCED VEGETABLES, POTATO, CHIVE

OR

SOUP OF THE DAY

SECOND COURSE

CHOOSE 3 ENTREES

HARRY O'S PAN ROASTED FREE RANGE CHICKEN

HOUSE MADE MAC AND CHEESE, CHORIZO,
SHALLOTS, BRUSSEL SPROUTS IN A BROWN
SAUCE

RIGATONI BOLOGNESE

HOUSE MADE BOLOGNESE SAUCE

BUNGER BURGER

GRASS FED BEEF BURGER, TOPPED WITH PAN
SEARED PINEAPPLE, PEPPER JACK CHEESE,
GUACAMOLE, BACON, GARLIC FRIES

PAINTED HILLS MARINATED SKIRT STEAK

BUTTER SMASHED POTATOES, SAUTEED
SPINACH, CHARRED VEGETABLE SAUCE, FRIED
ONIONS

SALMON

ROASTED STEAK TOMATO SAUCE, CREAMY
ORZO, GINGER MANDARIN MANGO SALSA

LOBSTER ROLL

AVOCADO, FINE HERB AIOLI, BACON, FRENCH
FRIES

BLACK TIGER SHRIMP

WRAPPED IN BACON, GINGER SAUCE, GUACAMOLE, GRILLED ASPARAGUS



PACKAGE 3 | \$57

PER PERSON + TAX AND 18% GRATUITY
FOR PARTIES OF 25 OR MORE GUESTS

FIRST COURSE

CHOOSE 3 APPETIZERS

TUNA TAR TAR

JALAPEÑO, RED ONION, AVOCADO, HOUSE
MADE GREEN PLANTAIN CHIPS

TRES PALMS SALAD

ROMAINE LETTUCE, MANGO, AVOCADO, DRIED
CRANBERRIES, HARD BOILED FARM EGG,
BACON

BAKED CLAMS

FRESH CHOPPED CLAMS WITH HERBS

JUMBO SHRIMP COCKTAIL

JUMBO SHRIMP, HOUSE MADE COCKTAIL
SAUCE

PRINCE EDWARD ISLAND MUSSELS

CHORIZO, GREEN APPLE, ROASTED GARLIC

DUCK WINGS

SWEET AND SOUR CHILI, TOASTED SESAME
SEEDS

SECOND COURSE

CHOOSE 3 ENTREES

PAINTED HILLS COWBOY RIBEYE STEAK (ADD \$10)

CREAMY SPINACH, TRUFFLE MASHED
POTATOES

SEAFOOD LINGUINE FRA DIAVOLO (ADD \$10)

CLAMS, SHRIMP, MUSSELS, CALAMARI, 1/2
LOBSTER TAIL, LINGUINE, SPICY RED SAUCE

PAN SEARED TUNA STEAK

CARAMELIZED CARROTS, CAULIFLOWER,
CHIPOTLE SAUCE

BLACK TIGER SHRIMP

WRAPPED IN BACON, WITH GINGER SAUCE,
GUACAMOLE, GRILLED ASPARAGUS

PAN ROASTED FREE RANGE CHICKEN

HOUSE MADE MAC AND CHEESE, CHORIZO, SHALLOTS, BRUSSEL SPROUTS IN A BROWN SAUCE



BUFFET PACKAGE | \$49

PER PERSON + TAX AND 18% GRATUITY
FOR PARTIES OF 35 OR MORE GUESTS

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FIRST COURSE

CHOOSE 3 ENTREES

PAN ROASTED CHICKEN

PAINTED HILLS MARINATED SIRLOIN
STEAK

PAN SEARED SALMON

FISH OF THE DAY

RIGATONI BOLOGNESE

SEAFOOD LINGUINI (ADDITIONAL \$9)

SIDES

CHOOSE 2 SIDES

RICE AND BEANS

MAC AND CHEESE (LOBSTER ADDITIONAL
\$15)

STEAMED VEGETABLES

BUTTER SMASHED POTATOES

FRENCH FRIES

SWEET POTATO FRIES



ADDITIONALS

SHARED TABLE APPETIZERS | \$15

PER PERSON · PICK 3

GUACAMOLE AND CHIPS

HOUSE MADE GUAC

PRINCE EDWARD ISLAND MUSSELS

CHORIZO, GREEN APPLE, ROASTED GARLIC

FRIED CALAMARI

TOASTED COCONUT, PEANUT, SCALLION,
GINGER HERB AIOLI

BAKED CLAMS

FRESH CHOPPED CLAMS WITH HERBS

DESSERT PACKAGE

BROWNIE A LA MODE | \$9/PERSON

ASSORTED COOKIES | \$3/PERSON

BRING YOUR OWN CAKE | \$3/PERSON

COCKTAILS & REFRESHMENTS

SODA, COFFEE OR TEA ONLY | \$6/PERSON

HOUSE WINE, BEER | \$25/PERSON

WELL DRINKS | \$31/PERSON

OPEN BAR (NO SHOTS) | \$45/PERSON

SODA, COFFEE AND TEA INCLUDED IN ALL BEVERAGE PACKAGES