

APPETIZERS

CHEF'S FAVORITE

CRAB CAKES	17
Our premium crab cakes filled with crab meat, bell peppers & onions. Lightly breaded & seared.	
FIRECRACKER SHRIMP	13
Crisp & Golden shrimp tossed in a Cajun seasoning. Served with a creamy chile sauce.	
SANTE FE EGG ROLLS	12
3 Golden rolls cut into halves, stuffed with chicken, black beans, spinach, corn & cheese. Served with Avocado Ranch Dipping Sauce.	
PRIVE WINGS	12
10 Wings with your choice of boneless or bone-in. Flavors include: Seasoned, Lemon Pepper, Hot, BBQ, Honey Gold or Mama Wings	
Add \$1 for all flats or split flavors	
FLATBREAD PIZZA	10
Thin Crust 10" Pizza topped with our house marinara sauce, 3 cheeses and your choice of Pepperoni, Chicken, Meat Lovers, Veggie or Chicken Florentine.	
SHRIMP FLATBREAD	17
LOBSTER FLATBREAD	30
SHRIMP & LOBSTER FLATBREAD	35
SPINACH DIP	12
Spinach dip served with Pita Bread & Fresh Tortilla Chips.	
NACHOS	12
Topped with your choice of chicken or beef with queso, mixed cheeses, lettuce and tomato. Served with a side of sour cream and jalapeños. Add: Spinach Dip \$4	
~ Shrimp \$6 ~ Chicken \$5 ~ Lobster \$11	
MOZZARELLA STICKS	12
8 Italian breaded cheese sticks served with marinara sauce.	
QUESADILLAS	10
Grilled Flour Tortilla filled with chicken, cheese, bell peppers, onions and a chipotle aioli. Served with a side of salsa and sour cream.	
Add: Chicken \$5 ~ Shrimp \$6	
FRIED SHRIMP	10
Six (6) prawns, breaded and fried to perfection. Served with your choice of dipping sauce.	
HONEY HOT SHRIMP (6pc)	10
Fried shrimp tossed in our signature Honey Hot Sauce.	
10-pc \$17 (includes one side)	
GRILLED SHRIMP SKEWER	8
Five (5) prawns skewered and seasoned with Cajun seasoning. Served on a bed of spring mix greens.	

ENTREES

RACK OF LAMB	60
Well-seasoned full rack of grilled lamb chops served with a side of light honey gold glaze. Includes your choice of two sides.	
Half Rack \$30	
BIG JOOK SEAFOOD BOWL	50
Salmon, Shrimp Skewer & Lobster served over a bed of rice or mashed potatoes and topped with Alfredo Sauce.	
Add Crab Meat \$10	
LOBSTER BOWL	42
* 14oz Grilled Cajun Lobster Tails topped with Garlic Butter. Served with Mashed Potatoes.	
RIBEYE	30
* Well seasoned 12oz. grilled ribeye, topped with garlic herb butter. Served with Mashed Potatoes and Broccoli.	
LOBSTER TAIL	25
* 8oz Fried Lobster Tail served with French Fries.	
LOBSTER BITES	23
Seven (7) bite-sized lobster tail pieces, deep fried and served with french fries.	

ENTREES CONT'D

GRILLED SALMON	21
8oz Salmon seasoned and grilled to perfection. Served with a side of your choice.	
BLACKENED TALAPIA	15
Pan seared 8oz Tilapia. Served with a side of your choice.	
CHICKEN TENDERS	15
Five-piece chicken breast strips, batter-dipped, deep fried and served with french fries.	
CATFISH WITH FRIES	16
Two Catfish filets, cut into strips and fried. Served with your choice of side.	
FRIED SHRIMP	16
Ten (10) prawns, breaded and fried to perfection. Served with your choice of side.	
SHRIMP & GRITS	16
Southern Style Shrimp sautéed w/onions & peppers, andouille sausage, over Gouda cheese grits. Topped with cream sauce.	
CHICKEN AND WAFFLES	14
3 crispy Chicken Tenders served on top of a fresh sweet waffle	
PRIVE BURGER	14
* Juicy 8oz. Beef patty topped with lettuce, tomato, red onion, sliced pickles & smoked Gouda. ALL Burgers served on a brioche bun with your choice of fries.	
TURKEY BURGER	13
VEGGIE BURGER	13
SALMON BURGER	17
PRIVE CHICKEN SANDWICH	13
Buttermilk breaded chicken, topped with lettuce, tomato & served on a brioche bun. Served with your choice of fries.	
Add Cheese \$1	
FETTUCINE ALFREDO	12
Fettuccine Pasta tossed in Alfredo sauce, topped with fresh parmesan cheese and broccoli florets. Served with a crostini.	
Add: Shrimp \$6 ~ Chicken \$5 ~ Andouille Sausage \$5	
SEAFOOD BAKE	10
1-pound baked spud topped with Alfredo sauce.	
Add: Shrimp \$6 ~ Chicken \$5 ~ Lobster \$12	
LARGE GARDEN SALAD	7
Mixed Greens topped with tomatoes, cucumbers, red onions, bacon, cheese and croutons.	
Add: Chicken \$5 ~ Shrimp \$6 ~ Salmon \$11	

DESSERTS

SUPREME CHEESECAKE	6
Served with your choice of Strawberry or Chocolate toppings.	
CHOCOLATE CAKE	6
Moist 2-layer chocolate cake topped with chocolate sauce and a dash of whipped cream.	

SIDES (\$4 each)

SAUTEED GARLIC GREEN BEANS	SIDE SALAD
ASPARAGUS	BROCCOLI
MASHED POTATOES	BAKED POTATO
SWEET POTATO FRIES	FRENCH FRIES
FRIED OKRA	GRITS

DRINKS

FOUNTAIN DRINK (COKE SELECTIONS)	3
SWEET ICED TEA	3
STRAWBERRY LEMONADE	4
FIJI BOTTLED WATER	3

PLATTERS

LET US **CATER** YOUR NEXT PARTY OR EVENT! OUR SIGNATURE APPETIZERS MAKE THE BEST PARTY FAVORITES!

PRIVE WINGS (50pc)	55
(100pc)	115
(THE FOLLOWING PLATTERS SERVE 6 – 8 PEOPLE)	
FIRECRACKER SHRIMP	60
QUESADILLAS	50
SPINACH DIP	50
SANTE FE EGG ROLLS	50

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PRIVÉ Signature DRINK MENU

CROWD FAVORITE

SUPER MARIO	25
Large Smoking Goblet with a Mix of Red Berry Vodka, Pineapple Juice, Cranberry Juice, Peach Schnapps & Apple Pucker, Garnished with Candy.	
DON JULIO 1942	30
CIROC OBAMA	20
Four types of Ciroc, Pineapple Juice, Cranberry, Triple Sec	
HENNESSY V.S.O.P. PRIVILEGE	15
PATRÓN AÑEJO	14
STRAWBERRY HENNESSEY	14
Hennessy, Grand Marnier, Strawberry Puree, Sweet & Sour	
PREMIUM LONG ISLAND	14
Ciroc, Gin, Tequila, Rum Triple Sec shaken with Sweet and Sour and a dash of Coke.	
STRAWBERRY CHAMPAGNE POP	14
Demi Sec Champagne, Moscato, Vodka and Strawberry Puree.	
MINT TO BE	12
Remy Martin, Sprite, Fresh Lime, Simple Syrup & Mint Leaves.	
TOP SHELF MARGARITA	12
Premium Tequila, Grand Marnier, Sweet & Sour	
BLACK APPLE HEN	12
Hennessy, Crown Apple Royal with Cranberry Juice	
PINEAPPLE MOJITO	11
Pineapple Vodka, Pineapple Rum, Crushed Pineapple, Mint Leaves and Mojito Mix	
HOLY WATER	11
Vodka, Rum, Blue Curaçao, Peach Schnapps, Lemonade, Pineapple Juice.	
PRETTY IN PINK MARTINI	11
Moscato, St German Elderflower Liqueur and Strawberry Puree	
GRAPEFRUIT MARTINI	10
Vodka, Triple Sec and Grapefruit	
GUMMIE BEAR MARTINI	10
Vodka, Peach Schnapps, Sweet & Sour and Pineapple	
SPIKED BELLINI	10
Sparkling Wine, a Splash of Vodka, Peach Schnapps, and Orange Juice.	
BLUEBERRY GRIZZLIE	10
Berry Ciroc, Cranberry, Blue Curaçao & Pineapple Juice	
RUSSIAN ROULET	10
Premium Vodka, Peach Schnapps, Apple Pucker, Pineapple, Orange and Cranberry juices.	
ROYALTY	10
Crown Royal, Amaretto, Coca Cola and Grenadine	
ISLAND GETAWAY	10
Light Rum, Coconut Rum with Orange, Pineapple and Cranberry Juices.	
ORANGE POTION	10
Patron, Orange and Pineapple Juice and Grenadine.	
PATRON PUCKER	10
Patron, Apple Pucker, Apple Juice and Sour Mix.	
LEMON DROP	10
Vodka, Lemonade, Simple Syrup and Lemons	
CAPTAIN BLUE	8
Light Rum, Pineapple Juice, Blue Curaçao and Sprite.	

PRIVÉ Wine SELECTIONS

<i>House Wines</i> CANYON ROAD	5/25
CHARDONNAY	
MERLOT	
WHITE ZINFANDEL	
MOSCATO	
CABERNET SAUVIGNON	
PINO NOIR	
PINOT GRIGIO	
<i>Reds</i>	8/38
SANGRIA	
<i>Whites</i>	8/38
ECCO DOMANI PINOT GRIGIO	
COVEY RUN RIESLING	
JACOB'S CREEK MOSCATO	
<i>Bubbles</i>	
ATELIE PINK MOSCATO	9/50
FRANCOIS MONTANO DEMI-SEC	18/100
XXIV KARAT ROSE	100
BELAIRE ROSE OR BRUT	200
MOET IMPERIAL	180
MOET ICE	225
MOET ROSE NECTAR IMPERIAL	225
VEUVE CLICQUOT BRUT	225
VEUVE CLICQUOT DEMI SEC	240
ACE OF SPADES – GOLD	800
ACE OF SPADES - ROSE	1250

PRIVÉ
MEMPHIS