

DINNER MENU - \$34.99

*Pricing Includes Dinner Rolls & Butter,
Sweet Tea, Unsweet Tea & Water*

Appetizer Selection (choose two)

BACON WRAPPED BEEF BITE bite size tenderloin & crispy bacon
MINI BEEF WELLINGTON served with a creamy bearnaise sauce
CAJUN CRAWFISH BEIGNET served with a spicy remoulade sauce
HONEY, GOAT CHEESE, & BLACKBERRY TARTLET mixed together & served in a phyllo pastry tart
BACON WRAPPED BBQ SHRIMP lightly seasoned bbq shrimp & crispy bacon
BATTERED GULF SHRIMP CUP tossed in chili lime aioli & garnished with green onion
CUCUMBER CUPS filled with a tuna & avocado relish
PETT CHICKEN & WAFFLES sprinkled with powdered sugar & drizzled with maple syrup
ROASTED DUCK BREAST served in an asian spoon with a raspberry champagne reduction
SEARED SCALLOP CUP topped with maple dijon cream sauce & fresh bacon chips

Salad Selection (choose one)

KALE & SPINACH SALAD dried cherries, apple chunks, candied walnuts, & crumbled blue cheese
LEAF LETTUCE BLEND cremini mushrooms, squash, sundried tomatoes, & grated asiago
MIXED GREENS SALAD artichoke, sliced strawberries, red onion, & feta cheese
GARDEN SALAD cucumbers, grape tomatoes, shredded cheddar cheese, & croutons
CAESAR SALAD grated parmesan, croutons, & caesar dressing

Salad Dressings (choose two):

BALSAMIC / CREAMY AVOCADO / RANCH / ITALIAN / BLUE CHEESE
RED WINE VINAIGRETTE / SWEET HONEY VINAIGRETTE / OLIVE & VINEGAR

Entree Selection (choose two):

HERB ROASTED PRIME RIB served with horseradish cream & au jus
ROASTED QUAIL served with wilted spinach & raspberry coulis
PECAN CRUSTED SALMON topped with brown butter sauce
PAN SEARED BABY LAMB CHOPS dressed with an oregano mint puree
FILET OF GROUPER served with a lemon caper cream sauce
CHICKEN OSSO BUCO garnished with traditional gremolata & served over sundried tomato risotto
HERB CRUSTED BEEF TENDERLOIN served with horseradish cream & bearnaise sauce
PETTIT FILET OF BEEF individual filet served with bearnaise sauce

Vegetable Selection (choose one)

GREEN BEAN ALMONDINE whole green beans sauteed in lemon herb butter & mixed with almonds
ROASTED VEGETABLES asparagus, carrots, mushrooms, squash, tomatoes
ROASTED BRUSSEL SPROUTS & PANCETTA oven roasted with our house vegetable rub
GRILLED BABY VEGETABLES starburst squash, baby sweet peppers, zucchini, carrots
ASPARAGUS BUNDLE asparagus & peppers tied by green onion strings & glazed with citrus butter

Starch Selection (choose one)

RICE PILAF a combination of rice & pasta slow cooked with seasonings
MEDITERRANEAN COUSCOUS mixed with sundried tomatoes & roasted garlic
ROASTED BABY POTATOES tossed with herbs & butter
ROSEMARY ROASTED FINGERLING POTATOES tossed in olive oil
ROASTED GARLIC WHIPPED POTATOES served with gravy on the side
YELLOW SAFFRON RICE slow cooked with house blend seasonings
ROASTED POTATO FLORENTINE oven roasted new potatoes topped with creamy spinach
BACON & GOUDA POTATO AU GRATIN roasted new potatoes with bacon & gouda au gratin cream
PENNE PASTA lightly tossed in olive oil & herbs