

SMALL PLATES & SALADS

Colossal Shrimp Cocktail

Two Traditional Style, Cocktail Sauce, Creole Mustard Aioli, Lemon ■ 14

Bruschetta

*Kalamata Olives, Roasted Red Peppers, Herbed Goat Cheese Spread, Garlic Oil
25 Year Balsamic* ■ 8

Seared Sea Scallops

Crispy Pork Belly, Parsnip Puree, Smoked Bacon Onion Jam ■ 12

Heirloom Tomato Soup

Nduja Crostini, Pine Nut Pesto ■ 8

Roasted Beet Salad

Gorgonzola, Walnuts, Arugula, Extra Virgin Olive Oil, Pomegranate Molasses ■ 7

Charcuterie

Variety of Imported and Domestic Meat, Cheese, Crackers, Toast, Condiments ■ 9

GRILL SELECTIONS (Served with Two Grill Sides)

Filet Mignon

Gorgonzola Butter Sauce, Red Wine Reduction ■ 35

Hand-Cut New York Strip “Manhattan-Style”

Roasted Shallot Demi Glace ■ 29

Farm Raised Salmon

Citrus Butter Sauce ■ 24

Frenched Chicken Breast

Grilled Scallions, Chicken Jus ■ 20

GRILL SIDES

*Brussels Sprouts ■ Grilled Portobello Mushroom ■ Green Beans ■ Baked Potato
Loaded Baked Potato ■ Risssole Potatoes ■ Mashed Potatoes ■ Sweet Potato Gratin
House Salad ■ Caesar Salad Additional Sides* ■ 6

SEASONAL SELECTIONS

Olive Oil Poached Red Grouper

Rice Pilaf, Vera Cruz Sauce ■ 24

Pan Roasted Duck Breast

Potato Brussels Sprout Hash, Blood Orange Reduction Sauce ■ 22

DESSERT

Creme Brûlée Vanilla Bean ■ 7 *Ricotta Donuts Chocolate Ganache* ■ 7 *Brandy Ice* ■ 7