

DINNER - \$35 per person



❖ *includes non-alcoholic beverages*

Starters

select up to TWO

Mixed Greens

w. teardrop tomatoes, shaved parmesan & red wine vinaigrette

Goat Cheese Salad

baby greens, pine nuts, diced tomato w. crumbled goat cheese & red wine oregano vinaigrette

Caesar Salad

w. sourdough croutons & parmesan cheese

Fire Roasted Tomato Soup

w. sourdough croutons

Entrées

select up to THREE

Grilled Meatloaf

w. spicy creole sauce, mashed potatoes & haricot verts

Herb Roasted Chicken

w. mashed potatoes & haricot verts

Ahi Tuna Mignon

w. green pepper sauce w. potato au gratin. Served medium rare

New York Strip Steak

w. red wine demi glace, potato au gratin & sauteed spinach

Lump Crab Cake

lump crab w. corn & asparagus sauté and sweet mustard cream sauce

Dessert & Coffee

select up to TWO

Brownie a la mode

belgian chocolate brownie w. vanilla bean ice cream

Crème Brulee

vanilla custard w. caramelized sugar crust

Apple Crumble

w. vanilla bean ice cream

Mixed Berries w. Crème Fraiche

seasonal assortment of fresh berries