



Create Your Own Menu Dinner Selections

FIRST COURSE

Crab Cakes

Citrus Vanilla Bean Cream, Mango Salsa

Jumbo Lump Crab Salad

Shaved Fennel, Honey Orange Vinaigrette

Soup of The Day

House Salad

Mixed greens, Olives, Feta Cheese, Tomatoes, House Dijon Vinaigrette

Seafood Crepe

Béchamel, Parmesan Reggiano, Sliced Asparagus

Goat Cheese Apple Salad

Shallots, Mixed Greens, Candied Pecans, Chèvre, Apple Honey Vinaigrette

ENTREES

Sesame Crusted Tuna

Sweet & Sour Glace, Wasabi Mashed Potatoes

Pan Seared Quail

Roasted Leeks, Butternut Squash

Prosciutto Wrapped Pork Chop

Duxelle, Mashers, Braised Red Cabbage

Fish Of The Day

Herb Vegetable Risotto

Seasonal Vegetables, Truffle Oil

Sautéed Chicken Breast

Mushroom Caper Sauce, Mashers, Asparagus

Roasted Pecan Salmon

Apple Shallot Relish, Mashed Potatoes, Vegetable Du Jour

Rib Eye Au Poivre(add\$5)

Thyme Cognac Sauce, Cheddar Mashers



DESSERTS

Lavender Cream Brûlée

Bread Pudding

Apple Tatin

\$ 40.00 Per Person – Choice of two first courses, choice of three main entrees, choice of one desserts.

\$ 46.00 Per Person – Choice of three first courses, choice of four main entrees, choice of two desserts.

All prices are subject to 8.25% sales tax & 20% Gratuity.

Menu Subject to Change

Final guest count must be guaranteed no later than 72 hours prior to reservation date.

Final bill will reflect guaranteed total with no exceptions.