

STARTERS

Choose One (+\$5.00 for an additional starter)

Caprese Salad - Heirloom Tomato, Mozzarella, Basil Pesto, Fresh Basil, Olive Oil

Caesar Salad - Crisp Romaine, Shaved Parmesan, Croutons, Traditional Dressing

Antipasti Salad - Marinated Vegetables, Fresh Mozzarella, Olives, Cured Meats

Arugula Salad - Arugula, Pecans, Sweetened Cranberries, Gorgonzola, Balsamic Dressing

Tossed Salad - Iceberg Lettuce, Cherry Tomatoes, Cucumber, Cheddar Cheese, Assorted Dressings

Colorful Kale Salad - Kale, Brussels Sprouts, Red and Napa Cabbages, Carrots, Radicchio

Tomato Bruschetta - Plum Tomatoes, Basil, Balsamic Reduction

Parmesan Roasted Shrimp - Olive Oil, Parmesan Cheese, Garlic

Crab Cake - Lump and Claw Meat, Scallions, Herbed Aioli (one per person)

ENTREE OPTIONS

Choose Up To Three

Balsamic Glazed Pork Tenderloin - Pork Tenderloin, Maple Balsamic Glaze

Chicken Piccata - Thin Cut Chicken Breasts, Capers, White Wine, Lemon

Roasted Salmon - Garlic Butter, Lemon, Seasonings

Parmesan Baked Cod - Cod Loin, Parsley, Basil, Garlic, Parmesan

Filet Mignon (+\$10.00 supplement) - 3oz Filet, Beef Demi-Glaze

Chicken Marsala - Chicken Breast, Mushrooms, Marsala Wine Sauce

Mushroom Risotto - Baby Bella and Shiitake Mushrooms, Cream, Parmesan Cheese

Crispy Tofu - Fried Crispy Tofu, Broccoli, Spicy Peanut Sauce, Basmati Rice

SIDES

Choose Two

Green Beans - French Cut Green Beans, Thick Cut Texas Smoked Bacon

Sauteed Asparagus - Asparagus, Balsamic Reduction, Parmesan Cheese

Roasted Seasonal Vegetables - In-Season Vegetables, Olive Oil

Red Cabbage - Thick Cut Texas Smoked Bacon, Red Wine Vinegar, Rosemary

Lemon Smashed Potatoes - Baby Potatoes, Lemon Butter Sauce

Roasted Potatoes - Baby Potatoes, Olive Oil, Garlic, Parmesan Cheese

Gratin Potato Cake - Sliced Potatoes, Cream, Milk, Mozzarella

DESSERTS

+\$6.00 for Dessert, Choose One If Desired

Cheesecake of the Month

Vanilla Glazed Cheesecake

Chocolate Mousse

Seasonal Trifle