

SOUP AND SALAD

Choose Up To Two Options

Traditional Salad Offerings

Tossed Salad

~Iceberg, Cucumber, Cherry Tomato, Cheddar Cheese, Assorted Dressings

Caesar Salad

~Romaine, French Bread Croutons, Shaved Parmesan-Asiago-Romano Cheese, Caesar Dressing

Apple-Cranberry Spinach Salad

~Apple, Dried Cranberries, & Goat Cheese with Spinach Greens and Maple Mustard Vinaigrette

Greek-Style Salad

~Assorted Bell Peppers, Feta, Cucumbers, Grape Tomato, Kalamata Olives and Red Onion

Arugula Salad - \$1.00 upcharge per person

~Arugula, Toasted Pecans, Cranberries, Gorgonzola, and Balsamic Vinaigrette

BLT Salad

~Romaine, Cherry Tomatoes, Bacon Pieces, French Bread Croutons, Creamy Dijon Dressing

Caprese Salad

~Heirloom Tomato, Mozzarella, Basil Pesto, Fresh Basil, Olive Oil

Seasonal Salad Offerings (\$1.50 upcharge per person)

January-March: Beets with Oranges, Fennel, and Hazelnut Salad

April-June: Spring Salad with Apricot Vinaigrette

July-September: Tomato, Watermelon, and Feta Salad with White Balsamic Vinaigrette

October-December: Beet Citrus Salad with Pistachios

Soup Options

Butternut Squash | Lobster Bisque | White Cheddar and Cauliflower |

Red Pepper and Gouda | Tomato and Basil Bisque

Any raw or undercooked items can result in Food-Borne illness

**Prices subject to change. Prices are subject to 7% sales tax and 23% service charge.*

ENTREE

Choose Up To Two Protein Options and One Vegetarian Option

Pricing Per Person Inclusive of a Soup or Salad, Two Sides, and a Dessert

Traditional Entree Options

Chicken Piccata with White Wine, Lemon, and Caper Sauce - \$23.00

~Breaded Chicken Breast, White Wine, Lemon, Capers, Butter, and Chicken Stock

Herb Roasted Chicken Breast - \$25.00

~Lemon Butter Sauce, Olive Oil, and Italian Seasoning

Baked Salmon with Lemon - \$25.00

-Salmon Filet, Lemon Pepper, & Garlic Butter

Chicken Marsala - \$25.00

~Chicken Breast in a Creamy Mushroom Sauce

Roasted Halibut with Lemon, Olives, & Rosemary - \$29.00

~Halibut Filet, Lemon Slice, Kalamata Olives, Fresh Rosemary

Curried Shrimp & Sweet Chili Sauce Over Jasmine Rice - \$24.00

~Mild Curried Sauteed Shrimp in Sweet Chili Thai Sauce

Maple-Balsamic Pork Tenderloin - \$24.00

~Sliced Pork Tenderloin, Balsamic Vinegar, Maple Syrup, and Dijon Mustard Reduction

New York Strip Steak (10oz) - \$48.00

~Certified Angus Beef 10oz Steak

Filet Mignon (8oz) - \$57.00

~Certified Angus Beef 8oz Steak

Slow Roasted Prime Rib - \$42.00

~Certified Angus Beef Standing Rib Roast

Gnocchi with Basil Pesto Sauce - \$22.00

~Basil Gnocchi with Basil Pesto and Pine Nuts

Seasonal Vegetarian Risotto Offerings - \$22.00

January-March: Roasted Red Pepper Risotto

April-June: Spring Risotto with Asparagus and Peas

July-September: Lemon Risotto with Summer Squash

October-December: Mushroom Risotto

Dual Entree Options

Petit Filet Mignon (4oz) and Sauteed Jumbo Shrimp - \$48.00

~Certified Angus Beef Steak with Five Sauteed Jumbo Shrimp

Petit Filet Mignon (4oz) with Crab Cake - \$45.00

~Certified Angus Beef Steak with our Signature Crab Cake

Marinated Chicken and Roasted Salmon - \$35.00

~A 6oz Chicken Breast Marinated in Oregano, Basil, Garlic, and Olive Oil with a 4oz Salmon Filet Prepared with Garlic Butter, Lemon, and Dill

Sauteed Chicken Breast with Crab Cake - \$37.00

~A 6oz Chicken Breast Marinated in Oregano, Basil, Garlic, and Olive Oil with our Signature Crab Cake

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SIDES

Choose Two Sides To Be Plated With All Meals

Roasted Dijon Potatoes

~Diced Potatoes, Dijon Mustard, Rosemary

Rutabaga and Potato Mash

~Rutabaga, Potato, Milk, Cream, Butter

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

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

Lemon Garlic Broccoli

~Broccoli Florets, Garlic, Lemon

Orange Glazed Carrots

~Baby Carrots, Butter, Orange

Red Cabbage

~Thick Cut Texas Smoked Bacon, Red Wine Vinegar, Rosemary

DESSERTS

Choose Up To Two Options

Cheesecake of the Month

Vanilla Glazed Cheesecake

Chocolate Mousse

Seasonal Trifle

Granita Trio - *Strawberry Daiquiri | Peach Bellini | Prickly Pear Pinot Gris*

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