

**\$30.00 per person**

## 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
- Granita Trio - Strawberry Daiquiri, Peach Bellini, Prickly Pear Pinot Gris

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.