

FIRST COURSE

SHRIMP COCKTAIL

Jumbo shrimp served classic style

CAPRESE BRUSHETTA

Grilled French baguettes served with mozzarella cheese, tomato, basil & balsamic reduction.

MEATBALL FUNDIDO

Sausage and ground beef meatballs served on a bed of marinara & smothered with Chihuahua cheese.

SECOND COURSE

SHE CRAB SOUP

MIXED BERRY SALAD

Blueberries, blackberries, cranberries, blue cheese crumbles, almonds & spinach. Served with raspberry vinaigrette.

CAESAR SALAD

Romaine lettuce with Pamesan cheese and croutons.

THIRD COURSE

FILET OSCAR \$65

Grilled 4 oz Filet medallions served with fingerling potatoes, sauteed asparagus, crab meat & bacon hollandaise.

Can be substituted for our traditional grilled filet.

HANDCUT RIBEYE \$60

12 oz Ribeye served with Henry Bain Sauce, baked potato & steamed broccoli.

SEARED HALIBUT \$55

Served with herb risotto, haricot verts & a lemon cream sauce.

GRILLED PORK CHOP \$48

French cut & bourbon brined, garnished with a roasted granny smith apple & caramelized onion reduction.

Served with smoked gouda andouille grits & asparagus.

SHRIMP & GRITS \$48

Low country style with andouille sausage, poblano peppers & mushrooms over smoked gouda andouille grits with a spicy creole sauce.

CHICKEN ROULADE \$45

Wrapped with prosciutto, spinach & goat cheese then served with sauteed haricot verts, fingerling potatoes, & gruyere cream sauce.

QUINOA VEGETABLE BOWL \$45

Quinoa, chopped kale & red cabbage sauteed with seasonal vegetables, red onion, haricot verts, asparagus, bell peppers, mushrooms & a sweet chili sauce.

Served with your choice of Chicken or Shrimp.

FOURTH COURSE

RED VELVET CUPCAKE SALTED BROWNIE WITH NUTELLA

TIRAMISU