

# DINNER MENU - \$36.99

*Pricing Includes Dinner Rolls & Butter,  
Sweet Tea, Unsweet Tea & Water*

## Appetizer Selection (choose two)

BACON WRAPPED BEEF BITE bite size tenderloin & crispy bacon  
MINI BEEF WELLINGTON served with a creamy bearnaise sauce  
CAJUN CRAWFISH BEIGNET served with a spicy remoulade sauce  
HONEY, GOAT CHEESE, & BLACKBERRY TARTLET mixed together & served in a phyllo pastry tart  
BACON WRAPPED BBQ SHRIMP lightly seasoned bbq shrimp & crispy bacon  
BATTERED GULF SHRIMP CUP tossed in chili lime aioli & garnished with green onion  
CUCUMBER CUPS filled with a tuna & avocado relish  
PETT CHICKEN & WAFFLES sprinkled with powdered sugar & drizzled with maple syrup  
ROASTED DUCK BREAST served in an asian spoon with a raspberry champagne reduction  
SEARED SCALLOP CUP topped with maple dijon cream sauce & fresh bacon chips

## Salad Selection (choose one)

KALE & SPINACH SALAD dried cherries, apple chunks, candied walnuts, & crumbled blue cheese  
LEAF LETTUCE BLEND cremini mushrooms, squash, sundried tomatoes, & grated asiago  
MIXED GREENS SALAD artichoke, sliced strawberries, red onion, & feta cheese  
GARDEN SALAD cucumbers, grape tomatoes, shredded cheddar cheese, & croutons  
CAESAR SALAD grated parmesan, croutons, & caesar dressing

## Salad Dressings (choose two):

BALSAMIC / CREAMY AVOCADO / RANCH / ITALIAN / BLUE CHEESE  
RED WINE VINAIGRETTE / SWEET HONEY VINAIGRETTE / OLIVE & VINEGAR

### Entree Selection (choose two):

**HERB ROASTED PRIME RIB** served with horseradish cream & au jus  
**ROASTED QUAIL** served with wilted spinach & raspberry coulis  
**PECAN CRUSTED SALMON** topped with brown butter sauce  
**PAN SEARED BABY LAMB CHOPS** dressed with an oregano mint puree  
**FILET OF GROUPER** served with a lemon caper cream sauce  
**CHICKEN OSSO BUCO** garnished with traditional gremolata & served over sundried tomato risotto  
**HERB CRUSTED BEEF TENDERLOIN** served with horseradish cream & bearnaise sauce  
**PETTIT FILET OF BEEF** individual filet served with bearnaise sauce

### Vegetable Selection (choose one)

**GREEN BEAN ALMONDINE** whole green beans sauteed in lemon herb butter & mixed with almonds  
**ROASTED VEGETABLES** asparagus, carrots, mushrooms, squash, tomatoes  
**ROASTED BRUSSEL SPROUTS & PANCETTA** oven roasted with our house vegetable rub  
**GRILLED BABY VEGETABLES** starburst squash, baby sweet peppers, zucchini, carrots  
**ASPARAGUS BUNDLE** asparagus & peppers tied by green onion strings & glazed with citrus butter

### Starch Selection (choose one)

**RICE PILAF** a combination of rice & pasta slow cooked with seasonings  
**MEDITERRANEAN COUSCOUS** mixed with sundried tomatoes & roasted garlic  
**ROASTED BABY POTATOES** tossed with herbs & butter  
**ROSEMARY ROASTED FINGERLING POTATOES** tossed in olive oil  
**ROASTED GARLIC WHIPPED POTATOES** served with gravy on the side  
**YELLOW SAFFRON RICE** slow cooked with house blend seasonings  
**ROASTED POTATO FLORENTINE** oven roasted new potatoes topped with creamy spinach  
**BACON & GOUDA POTATO AU GRATIN** roasted new potatoes with bacon & gouda au gratin cream  
**PENNE PASTA** lightly tossed in olive oil & herbs