- SOUP & SALAD -

Choice of...

Caesar Salad GF

whole leaf hearts of romaine, roasted garlic caesar dressing, whole anchovies, & shaved parmesan

House Salad GF

field greens, red onion, tomato, cucumber, carrots, roasted chickpeas, goat cheese, balsamic vinaigrette

Lobster Bisque GF

lobster meat, sherry-chantilly cream

- ENTRÉE -

Choice of...

Lemon Caper Chicken GF

pan seared with sautéed heirloom tomatoes & artichokes, served with roasted garlic mashed potatoes

Steak Salad GF

sliced tenderloin atop mixed greens, with cherry tomatoes, asparagus, red onions, & red wine vinaigrette

Pecan Crusted Salmon GF

pan seared fresh atlantic salmon with a buttery white wine sauce over sauteed spinach & mushroom risotto

Pasta Primavera VEGETARIAN

angel hair pasta, fresh seasonal vegetables in a white wine butter sauce

- DESSERT -

Choice of...

Southern Chocolate Cake
Warm Bread Pudding

Lemon Ricotta Cheesecake

No substitutions or modifications, please.

Consuming raw or undercooked meat, poultry, seafood, pork, shellfish, or eggs may increase the risk of food illnesses.