- SOUP & SALAD -

Choice of...

House Salad GF

field greens, red onion, heirloom tomatoes, cucumbers, carrots, roasted chickpeas, goat cheese, balsamic vinaigrette

Caesar Salad GF

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

Lobster Bisque GF

lobster knuckle meat & sherry-chantilly cream

- ENTRÉE -

Choice of...

Lemon Caper Chicken GF

pan seared & served with lemon caper beurre blanc, heirloom tomatoes, artichoke hearts, & mashed potatoes

Prime Filet Mignon & Shrimp GF

6oz prime center cut tenderloin with 2 grilled jumbo shrimp, served with mashed potatoes & house vegetables

Pecan Crusted Salmon GF

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

Shrimp Scampi

grilled jumbo shrimp, garlic butter, tomato, spinach, & angel hair pasta in a lemon butter sauce

Pasta Primavera VEGETARIAN

angel hair pasta, fresh seasonal vegetables, beurre blanc

- DESSERT -

Choice of...

Southern Chocolate Cake Lemon Ricotta Cheesecake Frozen Sorbet GF

No substitutions or modifications, please. Please alert your server of any dietary restrictions. Consuming raw or undercooked meat, poultry, seafood, pork, shellfish, or eggs may increase the risk of food illnesses.