- FIRST COURSE -

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, heirloom tomatoes, cucumbers, carrots, roasted chickpeas, goat cheese, balsamic vinaigrette

Lobster Bisque GF

lobster knuckle meat & sherry-chantilly cream

ENTREE -

Choice of...

6oz or 9oz Prime Filet Mignon GF

roasted garlic mashed potatoes & gravy, house vegetables

16oz Prime Ribeye GF

roasted garlic mashed potatoes & gravy, house vegetables

Chilean Sea Bass GF

potato & herb crusted, with parmesan risotto, asparagus, & a lemon white wine sauce

Lemon Caper Chicken GF

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

Shrimp Scampi

grilled jumbo shrimp, garlic butter, tomato, spinach, lemon beurre blanc, & angel hair pasta

Pasta Primavera VEGETARIAN

angel hair pasta, fresh seasonal vegetables, beurre blanc

- DESSERT -

Choice of...

Southern Chocolate Cake

Lemon Ricotta Cheesecake

Mango 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.