

## SALADS

Choice of One Caesar Salad

Romaine, Garlic Croutons, Shaved Pamesan, Creamy Cardini Dressing

Avocado Wedge GF

Crisp Iceberg, Avocado, Sliced Orange, Jicama Slaw, Heirloom Tomato, Machego, Cumin-Sherry Vinaigrette

Mixed Field Greens GF Goat Cheese, Pickled Red Onion, Cucumber, Tomato, Candied Pecans & Maple Balsamic

## APPETIZERS

Choice of One

Lump Crab Bruschetta Herb Focaccia, Baked with Tomato, Red Onion, Lump Crab, Provolone, Served with Avocado, Roasted Red Pepper-Ancho Cream

> Steak Tips Gorgonzola Grilled Baguette, Gorgonzola Buerre Blanc, Chili Oil, Scallion

> > Stuffed Portobello

Roasted Portobello stuffed with boursin, parmesan and mozzarella cheeses balsamic glaze, basil, fried leeks

> Fried Brussels & Artichokes Lemon-Caper Aioli, Shaved Parmesan

Lobster Bisque GF Lobster Oil, Crema

Miso Soup GF/DF Tofu and Shiitake Mushrooms





Pan- Seared Statler Chicken Roasted Red Pepper-Ancho Cream Sauce, Chive oil, Manchego- Apple Bread Pudding Haricot Verdes

Pan-Seared Salmon GF Lemon Buerre Blanc, Chive Oil, Parmesan-Leek Risotto, Grilled Asparagus, Cranberry-Orange Relish

> 8oz Sirloin Steak Frites Parmesan-Truffle Fries, Garlic & Herb Butter, Side Salad

Butternut Squash Ravioli Brown Butter-Madeira Veloute, Roasted Root Vegetables, Parmesan-Sage Ricotta, Tosted Pistachios

Vegan Paella GF Arborio Rice simmered in Saffron-Tomato Broth with Roasted Vegetables, peas, baby spinach served with castelvetrano olives, roasted fennel and grilled Artichoke

## ENTREES \$65PP

Seafood- Stuffed Shrimp Lemon Buerre Blanc, Saffron Rice Pilaf, Haricot Verdes

Crispy Seared Duck Breast DF Raspberry-Hoisin, Coconut-Scallion Rice, Garlic-Tamari Haricot Verdes

Grilled 7oz Filet Mignon Port wine-Roasted Shallot Demi Glaze, Potatoes Boulangère, Grilled Asparagus, Fried Leeks

Burgundy-Braised Lamb GF/DF Rich Lamb Jus, Artisan Mushrooms, Roasted Garlic-Whipped Potatoes Roasted Root Vegetables & Brussels Sprouts

## \*\*Add a Super-Colossal Baked Seafood Stuffed Shrimp to any entree for \$5\*\*

Before placing your order, please inform your server if anyone in your party has a food allergy or a dietary restriction. Consuming raw or undercooked meats/seafood may increase your risk of food borne illness, especially if you have certain medical conditions.

For Parties of 6 or More, a 20% Gratuity May be Added Prefix Menu Pricing does not include Taxes or Gratuity