



## *Small Plates*

### **LOBSTER & BOURSIN GRILLED CHEESE 15**

ON TOASTED CIABATTA BREAD WITH A SIDE OF TOMATO BASIL SOUP

### **SAUTÉED GNOCCHI & ITALIAN SAUSAGE 12**

WITH SHIITAKE MUSHROOMS, SPINACH AND A GARLIC ALFREDO SAUCE

### **FRIED CALAMARI 14**

WITH HOUSE MADE MARINARA SAUCE AND FRESH LEMON

## *Starters*

### **CAESAR SALAD 4**

CRISP ROMAINE LETTUCE, CLASSIC DRESSING, FOCACCIA CROUTONS AND PARMESAN CHEESE

### **GARDEN SALAD 4**

ARTISAN LETTUCE BLEND AND GARDEN VEGETABLES WITH YOUR CHOICE OF DRESSING

### **ICEBERG WEDGE SALAD 5**

WITH BACON BITS, BLUE CHEESE CRUMBLES, TOMATOES, CUCUMBERS, RED ONIONS AND RANCH DRESSING

## *Entrées*

### **SLOW ROASTED PRIME RIB OF BEEF AU JUS CHEF'S CUT 25 / PETITE 20**

CREAMY HORSERADISH ON THE SIDE, ROASTED GARLIC MASHED POTATOES AND FRESH VEGETABLES

### **BARBEQUE GRILLED SWORDFISH STEAK 20**

WITH A CREOLE TOMATO SAUCE, CHEDDAR GRITS AND STEWED COLLARD GREENS

### **PAN ROASTED FRENCHED CHICKEN BREAST 17**

SERVED WITH A MUSHROOM DIJON BRANDY DEMI CREAM SAUCE, RICE PILAF AND FRESH VEGETABLES

### **BALSAMIC GRILLED PORK LOIN CHOPS 16**

SERVED WITH A PEACH RAISIN CHUTNEY, GARLIC MASHED POTATOES AND FRESH VEGETABLES

### **ALMOND CRUSTED SALMON FILLET 19**

WITH A BASIL ORANGE GLAZE, RICE PILAF AND FRESH VEGETABLES

Friday, August 23, 2019