



SOUP | SALAD *choice of one:*

CHAR SALAD

Greens, bacon, cheddar shreds, egg, tomato

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE *choice of one:*

PAN-SEARED ATLANTIC SALMON

Citrus couscous, sundried tomato, caper, and fresh dill emulsion

PECAN CRUSTED BLACKFISH

Garlic potatoes, Worcestershire butter sauce, lump crab meat

RANGE CHICKEN

Roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

CHICKEN PICCATA

Lightly breaded pan-roasted chicken breast, sauteed spinach, garlic potatoes, lemon and caper butter sauce

DESSERT *choice of one:*

PECAN CARAMEL BUTTER CRUNCH

French vanilla ice cream, cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

French vanilla ice cream, caramel sauce, white chocolate sauce

Dinner Prix Fixe Menu | \$45 per person++ Includes iced tea or soda



SOUP | SALAD *choice of one:*

CHAR SALAD

Greens, bacon, cheddar shreds, egg, tomato

CAESAR SALAD

Crisp romaine, parmesan, white bread croutons, roasted garlic dressing

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE *choice of one:*

FILET

8 oz tenderloin, maitre d'butter, garlic potatoes

PAN-SEARED ATLANTIC SALMON

Citrus couscous, sundried tomato, caper, and fresh dill emulsion

PECAN CRUSTED BLACKFISH

Garlic potatoes, Worcestershire butter sauce

RANGE CHICKEN

Roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

DESSERT *choice of one:*

PECAN CARAMEL BUTTER CRUNCH

French vanilla ice cream, cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

French vanilla ice cream, caramel sauce, white chocolate sauce

Dinner Prix Fixe Menu | \$60 per person++ Includes iced tea or soda



APPETIZERS

SIN CITY BBQ SHRIMP

SPINACH CRISP

SOUP | SALAD *choice of one:*

CHAR SALAD

Greens, bacon, cheddar shreds, egg, tomato

CAESAR SALAD

Crisp romaine, parmesan, white bread croutons, roasted garlic dressing

CRAB, SHRIMP, AND ANDOUILLE GUMBO

ENTREE *choice of one:*

FILET

8 oz tenderloin, maitre d'butter, garlic potatoes

PAN-SEARED ATLANTIC SALMON

Citrus couscous, sundried tomato, caper, and fresh dill emulsion

PECAN CRUSTED BLACKFISH

Garlic potatoes, Worcestershire butter sauce

RANGE CHICKEN

Roasted Ashley Farms free range breast, garlic potatoes, asparagus, pearl onions, spring peas, lemon herb butter sauce

DESSERT *choice of one:*

PECAN CARAMEL BUTTER CRUNCH

French vanilla ice cream, cinnamon braised Granny Smith apple glaze

DOUBLE CUT FUDGE BROWNIE

French vanilla ice cream, caramel sauce, white chocolate sauce

Dinner Prix Fixe Menu | \$70 per person++ Includes coffee, iced tea or soda.