

\$43.00

# First course

### Chef's Soup Feature Wild Mushroom

Truffle croutons, fine herbs

#### Traditional Caesar

Crisp romaine, cracked black pepper croutons, Locatelli cheese

### Baby Kale-Spinach Blend

Poached pears, shredded cabbage, celery, goat cheese, toasted pecans, creamy cherry vinaigrette

# **Entrees**

#### Prime Rib Sandwich

Sautéed peppers and onions, sharp Provolone cheese, cheese ciabatta bread, horseradish crema natural jus, garlic fries

### Chopped Cobb Salad with Grilled Chicken

Romaine, applewood smoked bacon, avocado, hardboiled egg, tomato, bleu cheese, creamy Dijon dress

### Jumbo Lump Crab cake

Butternut squash mac & cheese, smoked paprika cream sauce, sautéed baby spinach

#### Grilled Australian Barramundi Salad

Today's salad special

## **Dessert**

## Pistachio Chocolate Layer Cake

Pistachio butter cream filling, chocolate glaze, white chocolate blossoms, house made whipped cream, fresh mint and pistachios

#### Bourbon Vanilla Bean Crème Brulee

Ginger tropical fruit salsa, house made whipped cream and fresh mint

Coffee/Tea