



First course

Chef's Soup Special

Wild Mushroom

Truffle croutons, fine herbs

Traditional Caesar

Crisp romaine, cracked black pepper croutons,
locatelli cheese

Baby Kale-Spinach Blend

House made Ricotta cheese, roasted beets, caramelized apples, toasted walnuts, and warm sherry-bacon vinaigrette

Entrees

N. Y. Strip Steak Tacos

Argentinian marinated steak, shredded cabbage,
tomatillo salsa, pickled red onions, grilled soft white corn tortillas

Chopped Cobb Salad with Grilled Chicken

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

Jumbo Lump Crabcake

Sweet potato gnocchi with sage brown butter,
sautéed spinach, honey-rum cream sauce

Grilled Australian Barramundi Salad

Today's salad special

Dessert

Bourbon Vanilla Bean Crème Brulee

Blueberry Irish whiskey compote, whipped cream, fresh mint

Cabernet Dark Chocolate Mousse

Callebaut dark chocolate, whipped cream, mint

Coffee/Tea