



DINNER MENU I

\$90 PER PERSON

first course

CHOOSE TWO

CALAMARI

Banana & Jalapenos Peppers

BUTCHER MEATBALLS

Red Sauce, Fontina Puree, Harvey Bakery Focaccia

YELLOWTAIL CRUDO

Grapefruit, Orange, Serrano, Garlic, Sesame Seeds

second course

CHOOSE TWO

FRENCH ONION SOUP

Au Gratin

LOBSTER BISQUE

Toasted Cognac Marshmallow

CAESAR SALAD

Classic Caesar

HOUSE SALAD

Balsamic Vinaigrette

third course

CHOOSE TWO

CHILEAN SEABASS

Beurre Blanc & Grapefruit Chimichurri

PORK CHOP

Caramelized Onion & Apple Compote
14oz.

CHICKEN DIABLO

Airline Chicken Breast, Pepper Shallot Veal Sauce

VODKA PASTA

Mezzepasta, Spicy Fox Vodka Sauce, Butcher Meatballs, Whipped Ricotta, Parmesan, Basil Oil

FILET

7oz.

ATLANTIC SALMON

Shrimp, Artichoke, Pesto Sauce

side flight

CHOOSE THREE

MAC N' CHEESE

Cavatappi Pasta, Smoked Gouda, Crispy Bacon, Chives

ASPARAGUS

Hollandaise

FIELD MUSHROOMS

Demi-Glaze

SWEET CREAM CORN

FRITES

CARROTS & POTATOES

BRUSSELS

Maple, Bacon, Pomegranate

SMOKED GOUDA MASH

Freshly Grated Smoked Gouda Mash, Green Onions

BROCCOLI

Lemon & Butter

finisher

CHOOSE ONE

STICKY TOFFEE PUDDING

Warm Date Cake, Toffee-Caramel Glaze, Vanilla Ice Cream

KEY-LIME PIE

Tart Custard, Almond Graham Cracker Crust, Whipped Cream, Lime Zest