



Market Price

Appetizers

Wrapped Quail
Crispy Calamari
Brussels Sprout Fritters

To Start

Petit Boston Bibb Salad Bacon
Granny Smith Apples, Candied Walnuts, Blue Cheese & Grain Mustard Vinaigrette

Hearts of Romaine Caesar Salad
Brioche Croutons & Shaved Parmesan

Lobster Bisque

Entrees

Pan Roasted Chilean Sea Bass
Potato Chive Ravioli, Roasted Baby Artichokes & Black Truffle Jus

Filet "Mignon" 8 oz
White Cheddar Whipped Potatoes & Brandy Foie Gras Sauce

Prime Boneless Ribeye 16 oz
Truffled Potato Wedges

Pan Roasted Chicken
No Antibiotics or Hormones & Cage Free
Fingerling Potatoes, Roasted Onions, Corn & Sweet Sherry Au Jus

Mint Crusted Rack of Lamb 16 oz
White Cheddar Dino Kale Grits & Port Wine Balsamic Figs
Sweet Potato Gnocchi with Broccoli & Port Wine Figs

Third Course

White Chocolate & Grand Marnier Bread Pudding
Butter Pecan Ice Cream

Crème Brûlée
White Chocolate & Cinnamon

Molten Chocolate Cake
Strawberry Ice Cream

*** Please note all menus are created as a guide, we are happy to customize any menu for you. ***