

## Appetizers

### **Baked Brie en Croute**

Warm brie wrapped in pastry, served with plum compote, candied pecans, and a honey drizzle.

### **Classic Shrimp Cocktail**

Chilled jumbo shrimp with traditional cocktail sauce.

### **Drunken Mussels**

Mussels steamed in white wine with tomatoes and garlic butter, served with a warm baguette.

### **Garlic Parmesan Wings**

Crispy chicken wings tossed in a savory homemade garlic parmesan sauce.

## Artisan Flatbreads

### **Pizza Style**

Tomato sauce, fresh mozzarella, pepperoni, and arugula, finished with a drizzle of hot honey.

### **Brie & Fig**

Creamy brie, fig jam, and a balsamic glaze.

## Salads

### Strawberry Gorgonzola Salad

A blend of mixed greens, fresh strawberries, candied pecans, roasted red peppers, and gorgonzola crumbles, drizzled with creamy basil vinaigrette.

### Roasted Beet & Citrus Salad

Peppery arugula, roasted beets, red onion, mandarin oranges, goat cheese, and candied pecans, tossed in a citrus vinaigrette.

### House Garden Salad

Crisp mixed greens, purple cabbage, cucumber, yellow bell pepper, garbanzo beans, cherry tomatoes, and a cheese blend, served with creamy herb dressing.

### Classic Caesar Salad

Crisp romaine, shaved parmesan, and croutons with homemade Caesar dressing.

### Wedge Salad with Chilled Shrimp

Crisp iceberg, diced tomato, bacon, and gorgonzola, topped with chilled shrimp.

Add grilled or blackened chicken, fish, or shrimp

## Crafted Handhelds

### Signature Burger

Served on a brioche bun with fries and coleslaw. Choose from:

- All-American Cheeseburger
- Brie and Fig Jam
- White Cheddar and Bacon Onion Jam
- Blackened with Gorgonzola

### Mahi Sandwich

Fresh mahi-mahi broiled or blackened, on a toasted bun.

### Grilled Chicken

Marinated chicken breast with white cheddar, plum compote, and arugula.

### Prime Rib French Dip

Slow-roasted prime rib on a toasted roll, served with au jus.

## Entrees

### **Prime Rib of Beef**

Slow roasted to perfection, served with au jus and horseradish sauce, accompanied by a baked potato and fresh vegetables.

### **Apple-Brined Pork Chop**

14oz. bone-in Duroc pork chop, with sweet potato puree and roasted Brussel sprouts. Served with a peach bourbon pecan compote.

### **Osso Bucco**

Tender, slow-cooked pork shank simmered with fresh vegetables in a rich tomato sauce, served with garlic whipped potatoes.

### **Duck a l'Orange**

Crispy duck breast with jasmine rice pilaf and fresh vegetables, finished with a classic orange glaze.

### **Horseradish-Crusted Salmon**

Salmon fillet crusted with horseradish, served with rice pilaf and fresh vegetables.

### **Angel Hair Pasta with Shrimp**

Delicate angel hair pasta tossed in a lemon wine butter with fresh tomatoes, garlic, and herbs.

### **Chicken Rollatini**

Ricotta, roasted garlic, and spinach-stuffed chicken breast, finished with a sun-dried tomato cream sauce, jasmine rice pilaf, and fresh vegetables.