



MONDAY-SUNDAY 3PM-CLOSE \$55 PER PERSON

BUSINESS DINNER MENU

STARTER

POBLANO CORN BISQUE

Roasted poblano peppers, sweet Texas corn, cream, pepitas

CRAB CAKES

Blue crab meat, egg, onion, Old Bay, Panko bread crumbs

CRISPY CAJUN POPCORN SHRIMP

Cajun-spiced Gulf shrimp, Valentino aioli

MINI SEAFOOD POT PIE

Gulf Seafood, mirepoix, cream, peas, puff pastry

*DEVILED EGGS

Cage-free eggs, deviled egg mix, salmon gravlax, saffron rouille

MAIN

BRAISED BEEF SHORT RIB

Slow braised short rib, mashed potato, asparagus, Au Jus

BASIL CHICKEN & FRITES

Basil Reduction tossed airline chicken breast, pommes frites

SLOW BRAISED BEEF RAGU W/PASTA

Beef tender, house-made pasta, garlic, tomato ragu

FLAT IRON STEAK SALAD

Marinated flank steak, blue cheese dressing, tomato, potato, red onion, mushrooms

TROUT ALMONDINE

Flour-dusted Rainbow Trout, lemon brown butter, rosemary red potatoes, Hairicot Verts, toasted almonds

SWEET TREAT

TIRAMISU

BLUEBERRY COBBLER

FLAN NAPOLITINO RECETA

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.*