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## SOUP & SALADS

choice of

**SOUP OF THE DAY** Chef's choice

**BACON & BLUE** iceberg wedge, Nueske's bacon, oven roasted tomatoes, hickory smoked blue cheese dressing

**HEIRLOOM TOMATO** red onions, chevre goat cheese, baby arugula, basil vinaigrette, parmesan crostini

**TRIO CAESAR** artisan romaine, Boquerones anchovies, parmesan crisp

## ENTRÉES

choice of

**GRILLED CHICKEN PAILLARD** wilted spinach, macerated sultanas, prosciutto, pine nuts, caper parsley relish, shaved parmesan, rosemary jus

**HICKORY SMOKED ATLANTIC SALMON\*** sweet corn succotash, corn puree, avocado chimichurri

**JUMBO SHRIMP PRIMAVERA** parpadelle pasta, spring asparagus, fava beans, roasted red peppers, basil cream, shaved parmesan, herbed breadcrumbs

## DESSERTS

served family style

**MIXED BERRY COBBLER** vanilla ice cream

**KEY LIME PIE** toasted coconut crust, mojito reduction, berry coulis, meringue brûlée

**DARK CHOCOLATE TORTE** Grand Marnier crème anglaise, Luxardo cherry syrup, chocolate pearls, whipped cream

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EXECUTIVE CHEF **EDDIE MARINE** | SENIOR GENERAL MANAGER **REES FREIBERG** | GENERAL MANAGER **SAMUEL PRATT-JALLOH**

\* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.  
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS