

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

BABY SPINACH SALAD granny smith apples, red onion, roasted butternut squash, warm bacon vinaigrette, fried goat cheese, spiced pecans

TRIO CAESAR artisan romaine, Boquerones anchovies, parmesan crisp, housemade caesar dressing

ENTRÉES

choice of

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

HICKORY SMOKED ATLANTIC SALMON* root vegetable hash, brussels sprouts, sweet potato puree, warm bacon vinaigrette, vin cotto

SHRIMP AND GRITS jumbo shrimp, stone ground grits, andouille sausage, sauce etoufee

DESSERTS

served family style

CARROT CAKE cream cheese butter cream, candied walnuts, chai anglaise

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

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