

3-course dinner menu

SALADS

LEMON ARUGULA SALAD

*baby arugula, shaved parm, preserved meyer
lemon & EVOO*

LOADED WEDGE

*bacon, cherry tomatoes, hard boiled eggs,
spinach, blu cheese crumbles & dressing*

MAMA'S GARDEN

*chopped romaine, purple cabbage, english
cucumber, cherry tomatoes, radishes, red onion,
herb croutons (choice of ranch or italian dressing)*

HAIL CAESAR

*kale, romaine, roasted chickpeas, roasted garlic,
parmesan, artisan caesar dressing,
toasted croutons*

ITALIAN SHAVED BRUSSELS

*genoa salami, provolone, banana peppers, red
onion, cherry tomatoes, parmesan, artisan
vinaigrette*

ASIAN CRUNCH SALAD

*chopped cabbage, carrot, edamame, cucumber,
coriander, scallions, chopped peanuts, and
serrano pepper, tossed in toasted sesame
vinaigrette*

ENTREES

SEAFOOD STUFFED SALMON

wild caught salmon filet stuffed w/ shrimp, crabmeat, bacon, and spinach, served with lemon pepper asparagus

JERK CHICKEN

topped with mango salsa over coconut lime rice n peas

SEAFOOD LOADED SHRIMP N GRITS

succulent shrimp, jumbo lump crab & butter poached lobster over creamy smoked gouda grits

LOBSTER MAC

creamy mac n cheese with lobster in every bite

CHICKEN MARSALA

sautéed baby bella mushrooms in brandy, over black truffle parmesan risotto

STEAK & POTATOES

8oz steak topped w/ chimichurri, served w/ a roasted rosemary potato medley

TUSCAN SHRIMP TORTELLINI

sautéed shrimp, 5-cheese tortellini, roasted garlic, cherry tomatoes, sun-dried tomatoes, and spinach tossed in a pesto cream sauce

GOCHUJANG CHICKEN

over lemongrass scented fried rice

SWEET ENDINGS

BOURBON BREAD PUDDING

2 4 K BANANA PUDDING

STRAWBERRY SHORTCAKE TRIFLE

TIRIMISU TRIFLE

TURTLE BROWNIE

PEACH & STRAWBERRY COBBLER

COOKIE BUTTER CHEESECAKE CUP

MINI BOURBON BUTTER
BUNDT CAKE
