

OPTIONAL COURSE \$15

Pan Fried Stone Crab Cakes
CAJUN CREOLE MUSTARD BEURRE BLANC

FIRST COURSE

Creamy Tarragon Caesar Salad

Fried Artichokes
SMOKED JALAPEÑO AIOLI

Dry Aged Bone Marrow
TRUFFLE MUSHROOM TAPENADE, SUNDRIED TOMATOES,
CRISPY BRUSSELS SPROUT FLORETS, FRENCH BAGUETTE

Ricotta Sourdough Bruschetta
BASIL PESTO, ROASTED RED PEPPER PESTO, TOASTED PINE NUTS,
RASPBERRY BALSAMIC, MICRO GREENS

SECOND COURSE

Filet Mignon
5OZ FILET WITH CHOICE OF COGNAC PEPPER, BÉARNAISE, OR ROQUEFORT SAUCE
UPGRADE: 7OZ FILET \$12 | 10OZ FILET \$18

Mahi Mahi Ratatouille
EGGPLANT, ZUCCHINI, YELLOW SQUASH, BABY HEIRLOOM TOMATOES,
BASIL PESTO, RED PEPPER SAUCE

Tuscan Chicken
LEMON SUN-DRIED TOMATO SAUCE, BUTTON MUSHROOMS, PARMESAN &
GRUYÈRE CHEESE, CAPERS, SAUTÉED SPINACH

THIRD COURSE

Meyer Lemon Blueberry Tart
FRESH WHIPPED CREAM

Chocolate Tres Leches
BOURBON CREAM

ENHANCEMENTS

Two Grilled or Blackened Shrimp \$9
6oz Scampi Lobster Tail \$35
Black Garlic Butter \$8 | Truffle Butter \$15
Jumbo Lump Crab Oscar \$21

AUGUST 13TH-27TH | \$55 PER GUEST

TAX, GRATUITY & ALCOHOL EXCLUDED - NOT VALID WITH OTHER OFFERS