

three for \$30 | course one | select one

bibb lettuce
dried cherries, spiced pecans, feta cheese, pickled red onion, raspberry vinaigrette

flatbread
heirloom tomato, smoked mozzarella, basil pesto

blended greens
cucumber, tomato, carrot, white balsamic vinaigrette

course two | select one

prime top sirloin 8 ounce
mascarpone mashed potatoes, sautéed spinach

scottish salmon
asparagus flan, wild mushrooms, mascarpone mashed potatoes, beurre blanc

chicken breast
wheat berries, preserved lemon, sautéed spinach, pomegranate beurre blanc

course three | select one

dark chocolate tart
buttered pecans, caramel sauce, malted cream

lemon sorbet
sweet tea ice, macerated strawberries, shortbread cookie

enhancements

lobster tail 29 **sautéed shrimp** 10
crab cake 14 **sea scallops** 14
pepper bacon 8

three for \$45 | course one | select one

romaine
garlic crouton, parmigiano-reggiano, classic caesar dressing

french onion soup
veal stock, sweet onions, gruyere cheese, crostini

bacon
sweet pea puree, bourbon maple glaze

course two | select one

new york strip 7 ounce
mascarpone mashed potatoes, sautéed asparagus

crab cake
belgian endive, mascarpone mashed potatoes, mustard beurre blanc

kurobuta pork chop
lyonnaise potatoes, sautéed spinach

course three | select one

dark chocolate tart
buttered pecans, caramel sauce, malted cream

lemon sorbet
sweet tea ice, macerated strawberries, shortbread cookie

side dishes

creamed spinach 6 **crab mac & cheese** 14
bacon creamed corn 8 **brandied mushrooms** 9
hand cut fries 6 **sautéed asparagus** 8

three for \$60 | course one | select one

iceberg
bacon, blue cheese, heirloom tomato, olive, red onion, smoked peppercorn dressing

shrimp cocktail
citrus cocktail, creamed horseradish, charred lemon

lobster bisque
maine lobster, creamed sherry

course two | select one

center cut filet 7 ounce
mascarpone mashed potatoes, sautéed asparagus

lobster and scallops
crab mac & cheese, baby spinach, beurre blanc

marcho farms lamb chops
mascarpone mashed potatoes, sautéed asparagus

course three | select one

dark chocolate tart
buttered pecans, caramel sauce, malted cream

lemon sorbet
sweet tea ice, macerated strawberries, shortbread cookie

sauces

steak sauce 3 **peppercorn demi glace** 3
béarnaise 3 **creamed horseradish** 3
bacon-bleu cheese butter 3