

Starters

Soup Du Jour Sweet Corn & Crab, Butternut Squash w/Sausage & Roasted Apples or Cream of Wild Mushroom	
Cream Cheese Stuffed Jalapeno Poppers	9
w/ a chipotle strawberry sauce	
Truffle Fries	13
w/ roasted garlic lemon aioli	
Escargot & Wild Mushrooms	15
w/ tarragon garlic cream over crustini bread	
Crab Soft Pretzel	12
w/ melted cheese	
Thai Shrimp	14
w/ sweet thai chili sauce, siracha, fresh cilantro & almonds	

Vegetarian Selection

Four Cheese Gnocchi	26
w/ a pistachio cream sauce, spinach & slow roasted tomatoes	

Entrées

8oz Filet Mignon w/ Applewood Smoked Blue Cheese (gf)	44
w/ caramelized onions & bacon over garlic chive mash potatoes w/red wine demi-glaze	
Chicken w/Pink Vodka Sauce	26
w/ eggplant, spinach, basil, roasted tomatoes & mozzarella over angelhair	
Tennessee Smoked Pork Loin (gf)	26
w/ maple bourbon mashed sweets. Topped w/carmalized onions & honey-dijon glaze	
Broiled Scallops (gf)	38
over white truffle parmesan risotto w/wild mushrooms	
Mahi Mahi	24
Topped w/sautéed banana-almonds in a rum sauce over coconut rice	
Salmon Topped w/Pesto	26
over angel-hair, spinach, slow roasted tomatoes w/roasted garlic & basil	
Shrimp Puttanesca served over angelhair	24
w/ assorted olives, garlic, capers & spicy roasted tomato sauce	
14 oz Ribeye w/ Truffle Au Gratin Potatoes	44
w/ a roasted garlic, caramelized onion, bacon whiskey cream sauce	
Prime Rib 14oz cut (gf)	40

Seasonal Dressings;

Maple Pomegranate, Lemon Poppyseed, Strawberry Pink Champagne or Blueberry Balsamic

If at all possible, we would greatly appreciate if you could tip in cash. Thank you.