

Starters

Soup Du Jour Sweet Corn & Crab	
Smoked Brisket Eggrolls	11
w/ a bourbon bbq-horseradish 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

Baked Mexican & Italian Enchiladas	26
filled w/ black beans, roasted corn, bell peppers, spinach, ricotta & mozzarella cheese. Served over a spicy tomato/salsa sauce & topped w/ pepperjack cheese, scallions, cilantro & guacamole salsa.	

Entrées

8oz Filet Mignon w/ Applewood Smoked Blue Cheese (gf)	44
w/ caramelized onions & bacon over au gratin potatoes w /red wine demi-glaze	
Chicken Scaloppini	24
wild mushrooms, fire roasted tomatoes, bacon w/ lemon cream sauce served over angel-hair	
Tennessee Smoked Pork Loin (gf)	26
w/ maple bourbon mashed sweets. Topped w/carmalized onions & honey-dijon glaze	
Broiled Scallops w/ Roasted Garlic Sherry Cream Sauce (gf)	38
w/ caramelized onions and wild mushrooms over asparagus	
Macadamia Encrusted Mahi Mahi (gf)	26
over coconut rice w/ mango-pineapple salsa	
Salmon Topped w/Pesto	26
over angel-hair, spinach, slow roasted tomatoes w/roasted garlic & basil	
Shrimp Puttenesca served over angelhair	24
w/ assorted olives, garlic, capers & spicy roasted tomato sauce	
14 oz Ribeye w/ Truffle Au Gratin Potatoes	44
w/ 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.