

Starters

Soup Du Jour	
Sweet Corn & Crab or Cream of Wild Mushroom	
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	
Brisket Eggrolls	11

Vegetarian Selection

Four Cheese Gnocchi	26
w/ a pistachio cream sauce, spinach & slow roasted tomatoes	
Eggplant Napoleon	24
w/ layers of zucchini, tomato, spinach, provolone & red onion. Served over angel hair pasta	
w/ a roasted red pepper/tomato sauce. Topped w/ feta.	

Entrées

8oz Filet Mignon w/ Boursin Cheese (gf)	44
w/ caramelized onions & wild mushrooms over au gratin potatoes w/ red wine demi-glaze	
Tennessee Smoked Pork Loin (gf)	26
w/ maple bourbon mashed sweets. Topped w/ caramelized onions & honey-dijon glaze	
Broiled Scallops over Wild Mushroom Risotto	38
w/ parmesan cream & white truffle oil	
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	
Seafood Fra Diavolo (mussels, shrimp & scallops)	32
w/ fettuccine, bell peppers, roasted tomatoes, scallions & spicy marinara.	
Shrimp Puttanesca served over angelhair	24
w/ assorted olives, garlic, capers & spicy roasted tomato sauce	
14 oz Ribeye	44
w/ sautéed onions, bell peppers & applewood smoked blue cheese	
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.