

APPETIZERS

Choose One

Signature Truffle Wings Sauce (4)

Cheese steak fried rolls (chicken ,shrimp,vegan)

Full Plate Signature mini sliders 2 (beef , turkey, lamb , bison)

Mini chicken and waffles with rum maple syrup

Mini Jumbo Lump Crab Cakes with Romesco Sauce (2)

ENTREES

Choose One*

Signature Prime filet with lobster tail and red reduction garlic butter served with truffle mac and cheese with asparagus

8 oz Prime Filet with chef choice sauce served with garlic mash and broccoli

Herb-Crusted Garlic Lamb Chops with sun dried Pesto served with risotto and mustard green beans

Seafood Delight with Tiger Shrimp, Scallops,lobster tail and Sausage served with Mediterranean Medley lemon herb rice

Roasted Halibut with Parmesan Crust and Lemon-Caper Sauce served with Herbed-Lemon Orzo with Parmesan

Grilled Jerk Chicken served with yellow season rice and mixed vegetables

Salmon Wellington with Lemon-Sage Butter Sauce served with gouda truffle potato purée and asparagus

Grilled Peach V.s.o.p Martell Pork tenderloin truffle potato puree and chef choice vegetable

Chicken Piccata with Capers and Creamy Basil Sauce and pasta broccoli

Desserts

Warm Double Chocolate Brownies with Salted Caramel Sauce and Vanilla Bean Ice Cream

Chocolate lava cake with Raspberry Coulis and Freshly Whipped Spiked Cream

Strawberry shortcake topped with sugar cookies crumbs

Salads

Choose One

Arugula and Strawberry Salad with Roasted Walnuts and Pear-Bleu Cheese Vinaigrette

The House Salad: Tender Greens with Shaved Parmesan, Toasted Pine Nuts and Pomegranate Perils

Roasted Eggplant Caprese Salad with Sliced Heirloom Tomatoes and Fresh Mozzarella drizzled with Light Balsamic Glaze

Classic Caesar Salad with Fresh Dressing and Torn Croutons

Roasted Cauliflower Salad with lemon tahini