

APPETIZERS

Choose One

Signature Truffle Wings Sauce (4)..... \$20

Cheese steak fried rolls (chicken ,shrimp,vegan)....\$20

Full Plate Signature mini sliders 2 (beef , turkey, lamb , bison) ...\$20

Mini chicken and waffles with rum maple syrup.....\$18

Mini Jumbo Lump Crab Cakes with Romesco Sauce (2).....\$ 25

ENTREES

Choose One*

Signature Prime filet with lobster tail and red reduction garlic butter served with truffle mac and cheese with asparagus\$90

8 oz Prime Filet with chef choice sauce.... \$75
served with garlic mash and broccoli

Herb-Crusted Garlic Lamb Chops with sun dried Pesto - \$85
served with risotto and mustard green beans

Seafood Delight with Tiger Shrimp, Scallops,lobster tail and Sausage ... \$80
served with Mediterranean Medley lemon herb rice

Roasted Halibut with Parmesan Crust and Lemon-Caper Sauce\$70
served with Herbed-Lemon Orzo with Parmesan

Grilled Jerk Chicken\$50
served with yellow season rice and mixed vegetables

Grilled Salmon with Lemon-Sage Butter Sauce \$55
served with parmesan potato purée and spinach

Grilled Peach V.s.o.p Martell Pork tenderloin \$75
truffle potato puree and chef choice vegetable

Chicken Piccata with Capers and Creamy Basil Sauce\$55
and pasta broccoli

Desserts

Warm Double Chocolate Brownies with Salted Caramel Sauce and Vanilla Bean Ice Cream....\$18

Chocolate Cake with Raspberry Coulis and Freshly Whipped Spiked Cream....\$18

Strawberry shortcake topped with sugar cookies crumbs....\$18

Salads

Choose One

Arugula and Strawberry Salad with Roasted Walnuts and Pear-Bleu Cheese Vinaigrette...\$14

The House Salad: Tender Greens with Shaved Parmesan, Toasted Pine Nuts and Pomegranate Perils...\$14

Roasted Eggplant Caprese Salad with Sliced Heirloom Tomatoes and Fresh Mozzarella drizzled with Light Balsamic Glaze....\$12

Classic Caesar Salad with Fresh Dressing and Torn Croutons....\$12

Roasted Cauliflower Salad with lemon tahini\$15