

Executive Chef
Denise Smith

MENU

APPETIZERS

FRIED SHRIMP AND GRITS
CAJUN BUTTERED CHICKEN AND SWEET POTATO WAFFLE
LOBSTER RISOTTO BALLS

SALADS

QUINOA SALAD
WATERMELON FETA SALAD
CAESAR SALAD

ENTREES

BRAISED SHORT RIBS
CHILEAN SEA BASS WITH CAPER LEMON BUTTER SAUCE
CAULIFLOWER STEAK WITH CHIMICHURRI SAUCE

SIDES

SAUTEED GREEN BEANS
GRILLED CABBAGE
BUTTERED RANCH MASH POTATOES
HERBED WILD RICE PILAF

DESSERTS

DOUBLE LAYER KEY LIME PIE
CHOCOLATE OBSESSION CAKE
PINEAPPLE AND STRAWBERRY SORBET

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