

## **DINNER - \$40**

### **FIRST COURSE choice of:**

#### **CAESAR SALAD**

grated parmigiano reggiano, croutons, asiago cheese crisp

#### **BABY GREENS**

dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette

#### **SPICY CREOLE GUMBO**

### **MAIN COURSE choice of:**

#### **MAPLE GLAZED GRILLED SALMON**

bourbon maple glaze, whipped yukon gold potatoes, green beans with shallot jam & spiced pecans

#### **LEMON CHICKEN CAMPANELLE**

grilled lemon oregano chicken, roasted bacon and tomato, spinach, parmesan white wine sauce, campanelle pasta

#### **SEAFOOD MIXED GRILL**

cajun seasoned shrimp and scallop, salmon, jumbo lump crab cake, whipped yukon gold potatoes, grilled asparagus

### **THIRD COURSE choice of:**

#### **VANILLA BEAN CRÈME BRÛLÉE**

raspberries

#### **MIXED FRESH BERRIES**

crème anglaise

#### **SEASONAL DESSERT**

### **FEATURED HANDCRAFTED COCKTAIL**

#### **SPARKLING BLACKBERRY MARTINI**

Haku Vodka, Chambord, fresh-squeezed lemon juice, prosecco float 13

## **LUNCH - \$25**

### **FIRST COURSE choice of:**

#### **CAESAR SALAD**

grated parmigiano reggiano, croutons, asiago cheese crisp

#### **BABY GREENS**

dried cherries, feta, toasted pine nuts, cherry tomatoes, honey balsamic vinaigrette

#### **SPICY CREOLE GUMBO**

### **MAIN COURSE choice of:**

#### **MAPLE GLAZED GRILLED SALMON**

bourbon maple glaze, whipped yukon gold potatoes, green beans with shallot jam & spiced pecans

#### **MAINE LOBSTER BISQUE**

cream, sherry, lobster

#### **LEMON CHICKEN CAMPANELLE**

grilled lemon oregano chicken, roasted bacon and tomato, spinach, parmesan white wine sauce, campanelle pasta

#### **LEMONGRASS SHRIMP TACOS†**

grilled chipotle shrimp, lemongrass aioli, bibb lettuce, pickled red onion, pineapple mango salsa, fries

#### **JUMBO LUMP CRAB MELT**

cheddar, tomato, remoulade, rustic country bread, fries

### **THIRD COURSE choice of:**

#### **VANILLA BEAN CRÈME BRÛLÉE**

raspberries

#### **MIXED FRESH BERRIES**

crème anglaise

#### **SEASONAL DESSERT**

### **FEATURED HANDCRAFTED COCKTAILS**

#### **SPARKLING BLACKBERRY MARTINI**

Haku Vodka, Chambord, fresh-squeezed lemon juice, prosecco float 13

