



Dinner

First Course

Roasted Brussels Sprouts
sautéed smoked Keilbasa sausage, garlic,
parmesan, balsamic drizzle

Shepherd's Pie Stuffed Potato Skins
russet potato skins filled with braised lamb, peas, carrots & onions
in a savory gravy, topped with mashed potatoes and cheddar

Firecracker Shrimp
tempura battered jumbo shrimp, tossed in a chili garlic sriracha sauce

Second Course

Braised Short Rib
slow braised short rib, truffle mashed potatoes, sautéed broccoli, burgundy sauce

Chicken Alfredo
herbed cream sauce, parmesan cheese, choice of blackened or grilled chicken

Vegetable Timballo
crepe lasagne layered with mozzarella cheese & veggies, blush sauce

Seafood Etouffee
jumbo shrimp, calamari, cod, salmon, peppers, onions and cajun spices with jasmine rice

Third Course

Classic Cheesecake
raspberry sauce, whipped cream

Godiva Chocolate Creme Brulee
whipped cream, berries

Dolce Banana Bread Pudding
vanilla ice cream, sweet whiskey sauce, caramel drizzle

Signature Cocktails

Paper Plane
Knob creek bourbon, aperol, montenegro amaro, lemon juice \$14

Night in Jalisco
Hornitos blanco, grapefruit syrup, cranberry juice, lime juice, cinnamon syrup \$14