



## Dinner

### First Course

Roasted Brussels Sprouts  
sauteed 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, sauteed 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