

First Course

Choose one Creamy Chicken and Wild Rice Soup

Aromatic vegetables, tender pulled chicken and fresh herbs

Prosciutto and Sundried Mission Fig Salad

Kale and mixed greens tossed with balsamic vinaigrette topped with shredded ricotta salata

Baby Romaine Salad

Cherry bomb tomatoes, garlic croutons, creamy lemon parmesan dressing, shaved Parmigiana Reggiano

(4) Colossal Shrimp Cocktail (+5)

Tangy cocktail sauce, fresh

lemon

Roasted Beet Salad

Rainbow baby beets, pickled onion, hardboiled egg, crumbled goat cheese, frisee, and shallot vinaigrette

Brazilian Steak Kabobs

Grilled marinated steak, onions and tricolor peppers with chimichurri sauce



Second Course

Choose one

Short Rib Wellington

Au gratin potatoes, baby carrots, cipollini onions, button mushrooms and burgundy demi

Miso Glazed Salmon

Braised bok choy, julienne carrots, basmati rice, soy vinaigrette

Herb Crusted Prime Rib (+5)

Herb smashed potatoes and grilled Boursin smashed potatoes and grilled asparagus served with natural au jus and horseradish cream

Crispy 14oz Pork Chop

Pounded, breaded, and pan fried, topped with heirloom tomatoes, ciliegine and basil, served over margarita spaghetti

Butter Nut Ravioli

Brown butter, sage, and toasted pignoli nuts, shaved pecorino romano

Seared Cod Loins

Served in a pool of New England chowder sauce, little neck clams, pee wee potatoes, bacon, braised celery chervil

Frenched Chicken

Topped with triple cream Brie and smoked ham served with garlic mashed potato, haricot verts and baby carrots finished with natural jus

Calabresi Fusilli

Sundried tomatoes, broccoli rabe, crumbled Italian sausage, garlic and oil

Wild Mushroom Risotto Cakes

Shiitake, cremini, oyster mushrooms and vegan mozzarella panko breaded and fried over zucchini and squash with plum tomato jam, white truffle essence and micro basil

Third Course

Choose one

TBA



Before placing our order, please inform your server if a person in your party has a food allergy.