



3 COURSES & a GLASS of CHAMPAGNE

\$38.50 PER PERSON
[\$55 VALUE]

FIRST COURSE

CAESAR

crisp romaine lettuce, kale and croutons tossed in our homemade dressing

THE WEDGIE

wedges of iceberg, blue cheese crumbles, crispy bacon and fresh tomato tossed in blue cheese dressing

FRESH GREEN GARDEN SALAD

fresh artisan lettuce, red radishes, fresh veggies, croutons and your choice of dressing

SECOND COURSE

6oz. FILET

served with your choice of side.

BLACKENED SALMON

with brown sugar, jalapenos and pecans. Served with roasted butternut squash, tossed spinach salad

GRILLED RUBY RED TROUT

with fresh broccoli

WOOD GRILLED - HONEY GLAZED

chicken breast with roasted fresh vegetables, miso glazed sweet potatoes, citrus chicken jus

THE COMBO

*slow roasted beef brisket, pulled pork, 2 chicken wings, and 1/4 rack of St. Louis style ribs
Served with hand tossed slaw, and one side of your choice*

SHRIMP SCAMPI

*butterflied jumbo shrimp tossed with linguini in a classic white wine garlic butter sauce,
accented with fresh citrus, chopped tomatoes and arugula*

APPLE WOOD GRILLED PORK CHOP

14oz. center cut pork chop served with crispy "cherry pepper potatoes" and Knob Creek maple bourbon demi

THIRD COURSE

COCONUT CREAM

light as feather coconut cream mousse pie with toasted coconut and whipped cream

3 LAYER KEY LIME

homemade layers of key lime mousse with a graham cracker crust and whipped cream

MISSISSIPPI MUD

pie in a jar! layers of chocolate mousse, whipped cream and caramel with oreo cookie crumbs

BANANA RUM COBLER

*fresh bananas with brown sugar and rum baked in a skillet with vanilla wafers and a streusel topping
served with a scoop of vanilla ice cream*