



Prix-Fixe Menu 3 - \$90 Per Person (excluding tax and gratuity)

Guests choose one option from each course.

Appetizer

- ❖ Caesar Salad - Croutons, Shaved Parmesan Cheese, Caesar Dressing
- ❖ Strawberry Salad - Arugula, Spinach, Orange, Strawberry, Feta Cheese, Walnuts, Poppy Seed Dressing
- ❖ Beet Salad – Frisée, Arugula, Shaved Fennel, Goat Cheese, Chipotle Almond Crumble, Red Currants, Red Wine Vinaigrette
- ❖ Steak on Toast - Filet, Chimichurri, Pickled Red Onion, Arugula
- ❖ Spicy Crab Cake - Remoulade, Frisée, Arugula, Orange Segments, Watermelon Radish, Lemon Thyme Vinaigrette

Entrée

- ❖ Peri Peri Chicken - Half Chicken, Aji Verde, Spanish Rice
- ❖ 12oz Rib Eye - Roasted Garlic Mashed Potatoes, Grilled Broccolini, Compound Butter
- ❖ Salmon - Creamy Polenta, Shaved Brussels, Sundried Tomatoes, Bacon
- ❖ Braised Short Ribs - Butternut Squash Risotto, Grilled Broccolini, Orange Gremolata
- ❖ Butternut Squash Risotto – Butternut Squash Risotto, Grilled Maitake, Orange Gremolata

Dessert

- ❖ Chocolate Soufflé - Served with a Peanut Butter Whip
- ❖ Key Lime Pie – Toasted Graham Crackers, Meringue Fluff
- ❖ Lemon Cheesecake
- ❖ Seasonal Sorbet