

## Entrée Features

### **Blackened Chili Lime Salmon\*** 39

Chilean Salmon, blackened, served on a bed of creamy grits and bacon Brussel sprouts topped with a sweet chili lime glaze

### **NY Prime Strip Steak\*** 42

NY Prime Strip. Served with potatoes au gratin.

### **Lobster Risotto** 49

South African lobster tail butter poached, served atop a rich spinach and lobster cream risotto.

### **Charbroiled Ribeye\*** 44

USDA Prime ribeye served over asparagus spears, with choice of butter.

### **Sesame Crusted Ahi Tuna** 39

Sesame and nori crusted sashimi grade tuna, served over broccolini and asparagus sauteed with an orange tamari glaze.

### **Jambalaya Pasta** 39

Scratch fettuccine pasta sauteed with red shrimp, chicken, mushrooms, tomato, sausage, roasted peppers, with a Cajun seasoned cream sauce.

### **Chicken Marraine** 29

Boneless free-range chicken breast cutlet dredged and grilled. Served alongside roasted garden cakes, grilled zucchini and Marraine sauce. A Cajun rosemary beer sauce.

### **Filet Tips\*** 32

Beef tenderloin medallions served over sauteed fingerling potatoes, sliced andouille sausage, and mushrooms.

### **Rack of Lamb\*** ½ Rack 36 Full Rack 52

House spiced New Zealand lamb paired with Yukon Gold mashed potatoes, heirloom carrots, and served with a rich Vindaloo demi.

### **Shrimp and Grits** 34

Blackened, wild caught Royal Red shrimp with stone ground fontina grits & fresh vegetable succotash.

### **Barrel-Cut Filet\*** 64

10 Ounces of **AWARD WINNING** 1855 Nebraska Beef broiled to perfection served with creamy whipped mashed potatoes.

## Vegan & Vegetarian

### **Green Pea Risotto** 21 Vegan

Creamy risotto sauteed with fresh green pea puree served with curried heirloom carrots.

### **Zucchini Noodles & Corn Cakes** 23 Vegetarian

Our signature zucchini fettuccini sauteed with garlic. Alongside garden cakes and a cool oregano gremolata crema.

*\*Consumption of raw or undercooked meats, poultry, seafood, or eggs may increase the likelihood of contracting foodborne illness.*

## Ala Carte

Potatoes Au Gratin	8	Creamy Mushroom Risotto	7
Grilled Asparagus Spears	7	Cheese Grits	7
Herb Roasted Potatoes	4	Yukon Gold Mashed Potatoes	5
Heirloom Carrots	6	Mixed Vegetable Medley	7