



## *Starter*

Your Choice of...  
Lobster Bisque    Soup of the Day

### *Caesar salad*

*Chopped romaine leaves, Caesar dressing, focaccia croutons and shaved jack cheese*

### *Apple and Pomegranate salad*

*Mixed greens and Romaine lettuce blend, tossed with honey citrus vinaigrette, topped with pomegranate seeds, fresh apples, crispy prosciutto, toasted almonds and goat cheese*

### *Mixed Greens Salad*

*Cherry tomatoes, sliced cucumber and fresh mushrooms with champagne vinaigrette*

## *Entrée*

### **Garlic and Herb Crusted Prime Rib**

*Served with buttermilk mashed potatoes and asparagus, our house-made au jus and straight and creamy horseradish.*

### **Roasted Beef Tenderloin**

*Sliced beef served over roasted vegetables ragout, with demi-glace and green peppercorn-Cognac compound Butter*

### **Prawns and Scallops**

*Coconut Infused Grits, vegetables and curry sauce*

### **Winter Vegetable Risotto**

*Creamy Arborio rice served with roasted butternut squash, mushrooms, asparagus tips, bell pepper and shaved parmesan cheese and truffle oil*

### **Lamb Shank**

*Red wine braised and served over creamy polenta, asparagus and topped with gremolata*

### **Chicken Two Ways**

*Pan Seared Chicken Breast and Thigh chicken confit, served with horseradish mashed potato, baby carrots and pomegranate sauce*

## *Dessert*

*Chocolate "Fallen" Cake  
Pecan Pie*

*Bread Pudding with butterscotch sauce*

*Eggnog Crème Brulee*

*Apple Galette with cinnamon gelato*

*Crepe with pastry cream, fruit compote and spumoni ice cream*

## *Children's Options...*

*Chicken Strips with French fries...11*

*Sliders with French fries...17*

*Shrimp Macaroni & Cheese...18*

*\$60 per person*