

Main Selections



Filet Mignon



Ale Marinated Angus Beef Tenderloin
Baby Potatoes, Brussels Sprouts & Rosemary Demi

Pork Tenderloin



Grass Fed Pork Tenderloin, Sautéed Swiss Chard
Vermont White Cheddar Grits & Grilled Apple Onion

Salmon



Wild Caught Alaskan Salmon, Saffron Rice
Pickled Vegetables, Yucca Chip, Lemon Mango Jus

Stuffed Chicken



Wild Mushroom & Prosciutto Stuffed Chicken
Sweet Potato Mash & Sautéed Spinach

Scallops



Pan Fried Sea Scallops, Lemon & Butter Couscous
Rainbow Carrots & English Peas

Beef Short Ribs



Sake Braised Beef Short Ribs, Black Forbidden Rice
Wild Forest Mushrooms, Snap Peas, Citrus Ginger Soy

Ravioli



Hand Made, Butternut Squash Stuffed
Mushroom Herb Cream, Toasted Pine Nuts & Sage

Duck



All-Natural Duck Breast, White Ragout, Smokey Bacon
Locally Grown Kale & Spiced Cherry Port

Lamb Rack



Pan Roasted Rack of Lamb, Bacon & Sage Spätzle
Brown Butter Brussels Sprouts with a Shiraz Reduction

Grouper



Florida Grouper, Baked Golden Potatoes
Heirloom Tomatoes, Green Garlic Chimichurri

Quail



Roasted Whole Quail, Dirty Rice Pilaf
Sausage, Dried Grapes & Toasted Cashews

Lobster



Spiny Lobster Tail, Root Vegetable
Apple Parmesan Risotto Cake & Citrus Tarragon Cream