



## THREE COURSE DINNER

### APPETIZERS

#### **SUMMER BOUNTY SALAD**

mixed greens | strawberries | stilton | almonds | citrus vinaigrette

#### **LOBSTER BISQUE**

lobster | sherry

#### **CALAMARI FRIES**

calamari steak | flash fried | sriracha beurre blanc | tomato | caper

#### **CALIFORNIA ROLL**

avocado | cucumber | krab  
Sunday | Monday | Thursday

### ENTRÉES

#### **VEAL GORGONZOLA**

veal scaloppini | pan seared | white wine | roasted bell peppers | mushrooms | creamy gorgonzola sauce | rice pilaf

#### **BRAISED SHORT RIB**

bone in short rib | red wine braised | natural jus | truffle au gratin potato

#### **SHRIMP & GRITS**

colossal shrimp | etouffee | cheesy stone grits

#### **SEARED FAROE ISLAND SALMON**

ancho chili & brown sugar rubbed | tomato & avocado salsa | rice pilaf

### DESSERT

#### **HAGAN DAZ**

#### **CHOCOALTE MOUSSE & BERRIES**

**\$40**

per person plus tax & gratuity

choose 1 item per course