

Fixed Dinner Menu (Platinum)

\$75 per person

20% Gratuity & Sales Tax not included

**Includes Two Family Style Small Plates,
Bread & Spread, beverages
(excluding bar & coffee)**



~ SALADS ~

FRENCH COUNTRY SALAD

Mixed greens, apples, walnuts, red onions, gorgonzola cheese
and bacon with bacon apple vinaigrette

CLASSIC CAESAR SALAD

Romaine, parmesan, fresh croutons & house Caesar dressing

~ ENTRÉES ~

SEARED SCALLOPS

Four Seared Scallops over orecchiette pasta with baby spinach,
a wild mushrooms blend, truffle cream sauce, fried onions

FILET CONSERVA

Chargrilled filet, garlic mashed red potatoes, asparagus,
red wine demi glaze, wild mushroom conserva

PAN ROASTED GROUPER

Seared grouper, artichoke and sundried tomato risotto, lemon caper sauce

COUNTRY FRIED CHICKEN

Boneless buttermilk chicken, garlic mashed red potatoes,
bacon braised green beans, country gravy

~ DESSERTS ~

Berry Crème Brûlé

Macerated berries in Grand Marnier, Crème Brûlé, caramelized sugar

Chocolate Flourless Torte

Flourless chocolate torte, raspberry compote, chocolate mousse, gelee,
meringue & fresh raspberries, almonds



~ FAMILY-STYLE SMALL PLATES ~

(CHOOSE 2)

LOADED POTATO EGGROLLS

Sriracha, sour cream

AHI TUNA BITES

Seared blackened tuna, cucumber slices, pickled ginger & peppadew relish, sriracha

FRIED PANKO TOMATOES

Goat cheese, marinara, basil

FRIED CALAMARI

Fried peppers & onions, sweet chili sauce

BACON WRAPPED DATES

Stuffed with goat cheese, citrus roasted beets, red wine reduction

~ ADDITIONAL OPTIONS ~

Fruit & Cheese Boards:

Small (serves 30 or less): \$125

Large (serves 30 or more): \$200

Charcuterie Boards:

Small (serves 30 or less): \$250

Large (serves 30 or more): \$450