



# Dinner Menu

Friday May 4th

## Appetizer

- Deep Fried Deviled Eggs 6.00  
Coconut Crusted Prawns with sweet & savory peanut sauce 8.00  
Baba Ghanoush with pita chips & sliced veggies 7.00

## Salads

- Heirloom Tomato Caprese Salad with fresh mozzarella and basil 9.00  
Tossed Caesar Salad with romaine hearts, shaved parmesan and croutons 6.00  
Mixed Green Salad with fresh tomato, cucumber & red onion 5.00

## Entrees

### Slow Roasted Prime Rib

Served with baked potato and grilled asparagus 28.00

### Grilled New York

Hand cut New York Strip steak seasoned and grilled, then finished in the oven to temperature. Served with baby red potato hash and roasted carrots 26.00

### Santa Fe Maple Salmon

Atlantic Salmon filet dusted and grilled with southwest seasoning then braised in the oven with white wine, butter and pure maple syrup. Finished with fresh cilantro pesto and crispy tortilla strips. Served with parmesan risotto and grilled asparagus 24.00

### BBQ Shrimp & Grits

Large prawns sautéed with fresh onion and bell pepper in our scratch made bourbon BBQ sauce served on a bed of creamy cheddar grits 21.00

### Chicken Marsala

Panko dusted boneless chicken breast grilled and topped with our creamy sweet onion and mushroom marsala wine sauce. Served with baby red potato hash and roasted carrots 18.00

### Blackened Pork Chop

Hand cut pork loin chop seasoned with cajun seasoning then grilled and topped with a crawfish and mushroom cream sauce, served with cheddar grits and grilled asparagus 20.00

### Basil Pesto Primavera

Fresh zucchini, broccoli, spinach, mushroom, onion, sun dried tomato, and artichoke hearts tossed with penne noodles in our creamy basil pesto sauce 16.00

## Desert

Flourless Chocolate Cake  
with Raspberry Coulis

Crème Brulee

New York Cheese Cake  
with Wild Huckleberry Sauce