

BISTRO

BRIE EN CROUTE

Topped with Apricot and Almonds and Baked Golden, Garnished with Grapes, Berries, and Grilled Brioche.

CRAB CAKES

Three Sautéed Cakes Nested Atop Assorted Greens with Remoulade and Mustard Sauces.

EGGPLANT WITH SUCCOTASH

Half Roasted Eggplant Filled with Succotash, Served with Roasted Rosemary Potatoes.

GULF SHRIMP AND MANCHEGO GRITS

Sautéed Shrimp, Bell Peppers, Andouille Sausage, and Bacon All Atop Manchego Grits.

PETITE STEER TENDERLOIN BORDURE

Center-Cut Petite Fillet Served with Red Wine Sauce on the Side and Herb Whipped Potato.

SEARED FRESH SEA SCALLOPS

Atop Sautéed Spinach with Fresh Minted Cherry Tomato Mustard Sauce and Crispy Sopressatta.

RED WINE BRAISED BEEF TENDERLOIN

Red Wine Braised Beef Tenderloin, Herb Whipped Potato, and Sautéed Fresh Asparagus, and Portabella Mushrooms.

SAUTEED VEAL SWEETBREADS PORTOFINO

Floured and Sautéed with Portabella Mushrooms, Capers, and Port Wine with Angel Hair Pasta.

SEA SCALLOPS RUMAKIS

Six Panko Breaded and bacon Wrapped Scallops Served with Cocktail Sauce.

SEAFOOD WELLINGTON FINE HERBES

Lobster, Shrimp, Crab, Salmon, Wrapped in Puff Pastry Atop a Champagne Fresh Herb Sauce, Parmesan Risotto.

CHAR GRILLED PORK RIBEYE

Atop Wild Rice with Cocoa Ancho Chili Citrus Sauce Topped with Crumbled Feta Cheese.

STRIPLOIN SLIDERS

Grilled Medium Rare to Medium and Topped with Caramelized Onions on Baguettes with Wine Dipping Sauce on the Side and Cottage Fried Potatoes.

VEGETARIAN EGGPLANT PARMESAN

Sicilian Breaded and Topped with Marinara, Provolone and Parmesan.