Beef

GRILLED FILET CARBON Served with one of the following: Cabernet Demi Glace | Herb Compound Butter | Balsamic Rosemary Reduction | Cognac Cream Sauce | Cherry Balsamic Reduction

BRAISED SHORT RIBS Root Vegetable Reduction | Crispy Onions

hicken

BOURSIN STUFFED CHICKEN Panko | Spinach | Boursin | Garlic Cream CHICKEN PICATTA White Wine Cream Sauce | Capers SUN-DRIED TOMATO CHICKEN Creamy Cheese Blend, Spinach, Lemon Basil Sauce HERB ROASTED AIRLINE CHICKEN BREAST Lemon Artichoke Cream Sauce CORNBREAD CHICKEN BREAST Cornbread + Sausage Stuffing | Cider Jus CHICKEN CHARDONNAY Chardonnay Beurre Blanc | Burst Tomato Garnish | Fresh Parsley

Seafood

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PAN SEARED SALMON Fresh Mango Chutney

PAN SEARED SEA BASS Citrus Herb Compound Butter

SHRIMP + CRAB CAKE Chopped Shrimp | Lump Crab | Dijon

GRILLED SALMON Lemon Beurre Blanc

PAN SEARED SCALLOPS Served with one of the following: Lemon Chive Beurre Blanc Caper + White Wine Roasted Red Pepper Beurre Blanc



Vegan

KALE + CANNELLINI + YUKON GOLD CAKE Roasted Red Pepper Coulis ROASTED PORTOBELLO Stuffed with Vegetables + Quinoa QUINOA STUFFED ZUCCHINI GRILLED CAULIFLOWER STEAK Roasted Red Pepper Coulis STUFFED ACORN SQUASH Spinach | Shallot | Mushrooms | Wild Rice | Dried Cranberries | Orange Zest VEGETABLE RATATOUILLE Tomato Sauce | Egg Plant | Zucchini | Yellow Squash | Onion | Bell Pepper | Garlic

BRA

Choice of one:

TRI-COLORED FINGERLINGS Truffle Oil SMOKED CHEDDAR + CHIVE MASHED POTATOES SMOKED GOUDA FARRO Smoked Gouda Mornay | Brown Butter Heirloom Carrots PARMESAN RISOTTO

Choice of one:

GRILLED ASPARAGUS BROCCOLINI Lemon-Herb Gremolata HEIRLOOM CARROTS Maple Glaze GREEN BEANS Bacon + Shallot

Choice of one:

MEL'S SPINACH SALAD Spinach + Spring Mix |Strawberry | Pear | Candied Pecan | Feta | Pear Vinaigrette LOLA ROSA SALAD Lola Rosa Greens | Frisee | Bacon | Dried Cranberry | Brussels Sprout | Smoked Almond Brittle | Shaved Parmesan | Champagne-Shallot Vinaigrette HERB GOAT CHEESE + ORANGE SALAD Smoked Edamame | Purple Kale | Arugula | Herbed Goat Cheese | Mandarin Orange | Banana Bread Crouton | Blood Orange Vinaigrette

Accompanied By: Fresh Baked Rolls + Butter

816.765.4707