



## Chef's 3 Course Prix Fixe Menu

### { FIRST COURSE }

#### ~ Robust Chowder ~

*Gulf Rock Shrimp, Corn, Spanish Chorizo, Andouille Sausage  
with Diced Potatoes, Sweet Peppers, and Onions*

#### ~ Traditional Caesar ~

*Crisp Romaine Lettuce with our House-made Caesar Dressing, Parmesan,  
and Hand-Torn Garlic Croutons*

#### ~ Spinach Salad ~

*Spinach, Bacon Lardons, Pickled Shallot, Hard-boiled Egg,  
Sun-dried Tomatoes, Avocado Buttermilk Dressing and Lavash*

### { SECOND COURSE }

#### ~ Rainbow Trout ~

*Roasted Trout with Haricots Verts, Chickpeas, Seasonal  
Mushrooms, and Orange Brown Butter*

#### ~ Roasted Mushroom Flatbread ~

*Trio of Roasted Mushrooms, Roasted Garlic Puree, and  
Mozzarella Cheese, Topped with Arugula, Sherry  
Vinaigrette and Parmesan*

#### ~ Garlic Roasted Chicken Breast ~

*Cast-Iron seared Chicken Breast with Au Gratin  
Potatoes and Porcini-Madeira Cream*

#### ~ Shrimp & Grits ~

*Sautéed Shrimp with Lardons of Bacon, Sweet Corn,  
Garlic, Shallots, Fresh Thyme and Butter*

### { SUPPLEMENTAL }

#### ~ Lamb Shank ~

*Slow Braised Lamb Fore Shank with Pappardelle,  
Carrots, Peas  
and Mascarpone thickened Lamb Jus  
\$7*

#### ~ Bone-In Strip ~

*12oz Bone-In Strip with Red Wine Herb Butter, Garlic-  
Parmesan Frites,  
Arugula, Mission Figs and Sherry Vinaigrettes  
\$10*

***Wine Pairings available for  
supplemental \$15***

### { DESSERT COURSE }

#### ~ Goat Cheese Cheesecake ~

*Rich Goat Cheese & Vanilla Custard on Graham Cracker  
Crust with Black Berry Gastrique*

#### ~ Dark Chocolate Pretzel Crunch ~

*Dark Chocolate Mousse on Heath-Pretzel Base with Mascarpone  
Whipped Cream and Dulce de Leche*