

September 18th - 24th

DINNER FEATURES

FOR THE TABLE

Harvest Pear & Brie Crostinis

Housemade Focaccia Toast Points, Harvest Pear Compote
Melted Double Creme Brie, Toasted Almonds, Rosemary Local
Honey & Arugula Garnish
15

SALAD

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

American Blue & Cranberry

Chopped Romaine, Dried Cranberries, Crumbled Blue Cheese
Buttered Croutons, Shredded Carrots & Blue Cheese Dressing
8 Half - 16 Full

MACARONI

Add Proteins - Grilled Chicken 5, Shrimp 8, Salmon 14, Petite Filet 18

Sweet Potato Gnocchi

Homemade Sweet Potato Ricotta Gnocchi, Brown Butter Cacio & Pepe
Crema, Smoked Bacon, Candied Maple Pecan Crumble & Rosemary Ga
27

Linguine alla Nerano

Housemade Linguine, Garlic, Golden Brown Zucchini, Butter
Parmigiano Reggiano, Aged Provolone, Basil & Crispy Zucchini
Blossom Garnish
26

ENTREES

King Oscar Filet Mignon

10 Oz Nolan Ryan Filet Mignon, Oven Roasted Jumbo Asparagus
Classic Mashed Potatoes, Crispy Blue Crab Cake,
Tarragon Bearnaise & Rosemary
65

Spinach Artichoke Chicken

Crispy Nonna's Chicken Cutlet, Creamy Spinach, Melted Havarti
Classic Mashed Potatoes, Crispy Parmigiano Artichokes & Garlic
Crema Drizzle
27

Bourbon Maple Glazed Salmon

Pan Seared Salmon, Butternut Squash Risotto, Crispy Bacon Honey
Brussels, Bourbon Maple Glaze & Crispy Shallot Strip
32

NY STEAKHOUSE

Add Shrimp - \$12 Lobster Meat - \$16.00

10 oz Nolan Ryan Filet Mignon

Choice of Side & Sauce
60

16 oz Nolan Ryan Ribeye

Choice of Side & Sauce
56

SAUCES

Gorgonzola Crema

Tarragon Bearnaise

Barolo Demi

SIDES

Parmigiano Truffle Fries

Broccoli Au Gratin

Mushrooms &
Onions

FROM THE OVEN

Pear & Gorgonzola

Housemade Melted Mozzarella, Oven Roasted Pears, Crumbled Gorgonzola, Arugula, Local
Honey & Toasted Hazelnuts Garnish
23

DESSERT

Strawberry Shortcake Sundae

Southern Cornbread, Strawberry Ice Cream, Fresh Strawberries, Housemade Whipped Cream, Powdered
Sugar & Mint Garnish
12