

DINNER FEATURES

FOR THE TABLE

Summer Skewers

Chilled Watermelon, Fresh Strawberries, Shaved Feta, Local Honey Drizzle, Modena Balsamic Glaze & Arugula Garnish
15

SALAD

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

The Waldorf Salad

Local Spring Mix, Celery, Double Creme Brie, Honey Crisp Apples
Candied Pecans, Grapes & Curry Yogurt Dressing
Half - 9 Full - 18

MACARONI

Add Proteins - Grilled Chicken 6, Shrimp 8, Salmon 14, Petite Filet 18

Sun Gold Ciliegino

Housemade Pappardelle, Garlic, Caramelized Onions, Sun Gold Cherry Tomatoes, White Wine Butter Reduction, Parmigiano Reggiano Straciatella Buratta & Fresh Basil Floret
23

Baked Penne Bolognese

Housemade Penne, Classic Bolognese, Cream, Melted Mozzarella, Shaved Parmigiano Reggiano & Fresh Basil Floret
27

ENTREES

Tex Mex Salmon

Pan Seared Blackened Salmon, Spicy Guacamole, Cilantro Lime Rice, Authentic Black Beans, Cotija Cheese, Chipotle Aioli & Cilantro Garnish
32

Southern American Shrimp & Grits

Pan Seared Blackened Shrimp, Creamy Cheddar Grits, Andouille Sausage, Fire Roasted Peppers & Onions, Cajun Garlic Butter, Crispy Okra & Cheesy Garlic Bread
29

Chicken Milano

Crispy Chicken Cutlet, Prosciutto di Parma, Melted Mozzarella Housemade Angel Hair, Basil Pesto Sun Dried Tomatoes & Arugula Micro Salad
28

NY STEAKHOUSE

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

10 oz Nolan Ryan Filet Mignon

Choice of Side & Sauce
64

16 oz Nolan Ryan Ribeye

Choice of Side & Sauce
67

SAUCES

Gorgonzola Crema

Cowboy Butter

Chimichurri

SIDES

Parmigiano Truffle Fries

Mac & Cheese

Caramelized Onion Hash

FROM THE OVEN

Grilled Chicken Caesar Pizza

Melted Mozzarella, Finely Chopped Romaine, Grilled Marinated Chicken, Parmigiano Reggiano, Classic Caesar Dressing, Garlic Butter Crust & Lemon Garnish
23

DESSERT

Southern Strawberry Shortcake

Sweet Southern Cornbread, Strawberry Compote Whipped Cream, Fresh Strawberries, Powdered Sugar & Mint Garnish