

DINNER FEATURES

FOR THE TABLE

Watermelon Feta Bites

Ice Chilled Watermelon Medallions, Cucumber, Feta, Mint
Modena Balsamic Glaze, Local Lemon Honey & Toasted
Pistachio Crumble
15

SALAD

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

French Bistro Salad

Butter Poached Shrimp, Champagne Beurre Blanc, Local Spring Mix,
Avocado, Sun Dried Tomatoes, Haricot Vert, Lemon Vinaigrette &
Shaved Parmigiano Reggiano Garnish
Half - 12 Full - 23

MACARONI

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

Penne all Norma

Housemade Penne, Garlic, Caramelized Onions, Roasted Eggplant,
Pomodoro Sauce, Fresh Mozzarella & Shaved Parmigiano Reggiano
25

Fettucine Caprese

Housemade Fettucine, Garlic, Extra Virgin Olive Oil, Cherry
Tomatoes, White Wine Butter Reduction, Burrata & Fresh
Basil Floret Garnish
26

ENTREES

The Hawaiian Ribeye

Pan Seared Ribeye, Pineapple Soy Glaze, Classic Mashed Potatoes
Tangy Horseradish Slaw & Grilled Pineapple Ring Garnish
60

Flounder Oreganatta

Pan Seared Flour Dusted Flounder, Mediterranean Rice Pilaf, Sautéed
Spinach, Housemade Toasted Breadcrumbs, Lemon Butter White
Wine Reduction, Italian Parsley & Lemon Garnish
34

Chicken Limone

Pan Seared Flour Dusted, Melted Mozzarella, Sautéed Spinach
Housemade Angel Hair, Lemon Butter White Wine Reduction,
Lemon & Italian Parsley
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

Truffle Butter

Jalapeno Corn Gravy

SIDES

Parmigiano Truffle Fries

Mac & Cheese

Buttermilk Onion
Rings

FROM THE OVEN

Summer Princess Peach

Melted Mozzarella, Pepperoni, Summer Peaches, Whipped Mascarpone, Fresh Basil,
Toasted Pistachios & Hot Honey Drizzle
23

DESSERT

Southern Strawberry Shortcake

Sweet Southern Cornbread, Strawberry Compote, Fresh Strawberries, Vanilla Whipped Cream, Powdered
Sugar & Mint Garnish
13