

Three-Course Prix – Fixe

Offered all night long

Sunday, Wednesday, & Thursday

and on

Friday and Saturday from 4:30 – 6:00 pm

-- No Substitutions --

1st Course Choices:

Smokey Corn Chowder

Roasted fresh local corn, Nueske's bacon, smoked onion, fennel, garlic, new potato, chicken broth, & cream.

Waldorf Salad

Red apples, red grapes, shaved fresh fennel, toasted walnuts, & bibb lettuce tossed with a creamy dressing.

2nd Course Choices:

Chicken Parmesan

\$28

Chicken breast seasoned and breaded and topped with a house made red sauce, melted mozzarella and pecorino cheese, rested on a bed of buttered linguine noodles and topped with shredded parmesan and fresh basil.

Grilled Prime Rib of Beef

\$30

10-oz. roasted prime rib of beef finished on the grill to temperature with au jus and horseradish mousse served with seasoned wedge cut steak frites.

Cobia Filet

\$32

Grilled Cobia topped with a yellow bell pepper and cilantro pesto and served with a Jamaican rice.

3rd Course:

Strawberry Crisp

A traditional Mille-feuille pastry with strawberry and custard cream in between layers of flaky puff pastry.

-Dine In Only -