

# Company Logo or Custom Greeting Here

## STARTERS

### 🍷 Four Leaf Salad

With our house garlic cilantro vinaigrette

### Smoked Corn Bisque

Velvety cream corn soup with fresh sweet smoked corn and topped with bacon, cotija cheese, & cilantro

### Classic Caesar Salad

Our version of the classic with focaccia croutons

## MAIN DISHES

### Filet Mignon

Served with whipped potatoes and mixed grilled veggies

### Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

### Chili Rubbed Grilled Salmon

Topped with cilantro, garlic, and sun-dried tomato butter - Served with wild rice and mixed grilled veggies

### Conchigli al Pesto

Shell-shaped pasta tossed in a Texas Pecan Pesto, sun-dried tomatoes, asparagus tips, and portobello mushrooms

### GF Steakhouse Cobb Salad

Choice of grilled chicken breast, sirloin, or ancho chili rubbed shrimp; with bleu cheese, hard boiled eggs, lardons, roasted corn, tomatoes, and chopped iceberg lettuce tossed in an avocado ranch dressing

## DESSERTS

### GF Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

### Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

### 🍷 Key Lime Pie

A creamy, tart filling of key lime juice, egg yolks, and sweetened condensed milk in a graham cracker crust. Topped with whipped cream and a lemon macaron

**\$55.00 per person+ tax & gratuity**  
**Soft Drinks and Iced Tea included**