

Company Logo or Custom Message Here

STARTERS

Four Leaf Salad

With our house garlic cilantro vinaigrette

Classic Caesar Salad

Our version of the classic with focaccia croutons

Lobster Bisque

Classically prepared rich and velvety bisque spiked with brandy

MAIN DISHES

Filet Mignon

Served with whipped potatoes and mixed grilled veggies

Steak Frites

Grilled Culotte topped with fresh chimichurri - Served with hand-cut fries

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

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

Conchigli al Pesto

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

Pecan Crusted Trout

Topped with molasses butter. Served with collard greens and wild rice

DESSERTS

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

\$59.00 per person + tax & gratuity Iced tea and soft drinks included