

Amuse Sampler  
chef's daily amuse

Salad/Soup (choice of one)

tomato bisque | house recipe with bread croutons and chive oil

soup of the day | daily creation

caesar salad | crisp romaine, shaved romano, julienne red & green apples, roasted roma tomato, parmesan crisp, cornbread croutons, tableside-inspired dressing

the wedge | crisp iceberg, smoked bacon, blistered cherry tomatoes, baguette shards, bleu cheese & bacon dressing

Entrée (choice of one)- includes chef's choice of side

3 finger pork chop | a specially cut 3-bone chop, marinated for 48 hours with soy, maple and red chili, char seared and oven finished pecan roasted

salmon | roasted on a silky pecan wood plank, dijon & maple basted with smoked tomato jam

tournedos | pan-seared beef tender medallions, smoked bacon & corn relish, peppered basil soy sauce

pan-fried buttermilk chicken | sweet onion & tasso velouté

Dessert (choice of one)

peach bread pudding | peach & cinnamon crème anglaise

mothers cheesecake | mango fruit and sauce

"best ever" carrot cake | there is a reason we call this the best ever! stacked 3 layers high, chock full of carrots, walnuts, pineapple and just the right amount of spices

"best ever" chocolate cake | four high-profile layers of chocolate cake covered in fudgy chocolate icing and edged with sweet chocolate flakes