First Course Salads

Please Select One Option. Price is per person.

Add Sadie Rose Artisan Breads & Rolls (V) for $1.50 per person. Served with Butter

**Beet & Goat Cheese Salad** $8.75 (V, GF)

**Bibb Lettuce & Berry Salad** $9.00 (V)
Bibb Lettuce, Panko Crusted Goat Cheese Medallion, fresh mixed Berries, sliced Almonds and Balsamic Vinaigrette

**Garden Vegetable Salad** $9.50 (VG, GF)

**Triton Green Salad** $8.00 (VG, GF)
Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke hearts, Red Onion, Choice of Balsamic Vinaigrette, Ranch Dressing or Red Wine Vinaigrette

**Apple Walnut Salad** $8.50 (VG, GF)
Baby Arugula, Baby Spinach, Bibb Lettuce, Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes, Apple Cider Vinaigrette

**Caesar Salad** $8.75
Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House Made Croutons, Caesar Dressing

**Spinach Salad** $8.75 (VG, GF)
Organic Baby Spinach, Fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Toasted Almonds, Red Wine Vinaigrette

**Baby Arugula Salad** $9.00 (V, GF)
Mache, Spiced Pecans, Roasted Crimini Mushrooms, Grilled Fennel, Citrus Vinaigrette

**Charred Romaine Salad** $8.50 (VG, GF)
Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes, Edamame Vinaigrette
**Plated Meals**

## Main Entrée
Please select one or two options. Price is per person

### Beef
- **Hanger Steak** with Peppercorn Cream Sauce  $29.00 (GF)
- **Grilled Filet Mignon** with Port Reduction  $36.75 (GF)
- **Beef Short Rib** with Mushroom Demi-Glace  $29.00 (GF)
- **Grilled Tri-tip** with House Chimichurri  $27.75 (GF)
- **Grilled Flat Iron Steak** with Garlic & Herb Marinade  $28.00 (GF)

### Poultry
- **Tuscan Stuffed Airline Chicken Breast** stuffed with Spinach, Roasted Red Bell Pepper, Oven Roasted Tomatoes, and Provolone Cheese  $28.50 (GF)
- **Honey Pomegranate Glazed Chicken** with Pomegranate Seeds  $27.00 (GF)
- **Pan Roasted Duck Breast** with Cherry Port Reduction  $29.00 (GF)
- **Chicken Marsala** with Mushrooms  $26.00 (GF)
- **Roasted Airline Chicken Breast** with Citrus Beurre Blanc  $26.75 (GF)

### Pork
- **Pork Tenderloin** with Spiced Pineapple Chutney  $27.50 (GF)
- **Braised Pork Belly** with Hoisin Plum Glaze and Jicama Apple Frisée Slaw  $29.00
- **Bone-In Pork Chops** with Jalapeño Apple Relish  $32.00

### From the Sea
- **Grilled Swordfish** topped with Tomato Caper Sauce  $33.00 (GF)
- **Herb Panko Crusted Salmon** with Citrus Beurre Blanc  $30.00 (GF)
- **Miso Glazed Sea Bass** with Sweet Soy Sauce  $33.00 (GF)
- **Red Snapper Veracruz** with a Tomato, Chile, Olive, and Caper Sauce  $33.00 (GF)
- **Grilled Halibut** with Stone Fruit Slaw  $38.50 (GF)
- **Pan Seared Halibut** with Herb Pesto  $34.50
- **Creole Shrimp** in Cajun Spiced Butter Sauce  $26.00 (GF)

### From the Garden
- **Eggplant Involtini** with Roasted Carrots and Sunburst Squash  $24.00 (V, GF)
- **Mapo Tofu** with Steamed Rice and Baby Bok Choy  $26.00 (VG, GF)
- **Mushroom Asparagus Risotto** with Tomato and Parmesan  $22.00 (V, GF)
- **Carrot Risotto** garnished with tri-color Carrot Ribbons  $22.00 (VG, GF)
- **Vegetable Paella** with Saffron infused Rice, Mushrooms, Bell Pepper, Peas, Asparagus, Carrots, and fresh Herbs  $22.00 (VG, GF)
- **Herbed Chickpea Patty** with Creamy Cucumber Lemon Sauce and Seasonal Vegetables  $26.00 (VG, GF)

## Sides
Please select one grain or potato and one vegetable. Price of Entrée includes sides.

### Grains and Potatoes
- **Yukon Gold Mashed Potatoes** (V, GF)
- **Butternut Squash Purée** (V, GF)
- **Wild Rice Pilaf** (VG)
- **Millet with Citrus Zest and Toasted Pine Nuts** (VG, GF)
- **Creamy Polenta** (V, GF)
- **Herb Grilled Polenta Cakes** (V, GF)
- **Brown Butter Sage Potato Gnocchi** (V)
- **Mashed Sweet Potatoes** (V, GF)
- **Mashed Parsnips and Cauliflower** (V, GF)
- **Cheesy Risotto** (V, GF)
- **Roasted Garlic Fingerling Potatoes** (VG, GF)
- **Braised Lentils** (VG, GF)

### Vegetables
- **Roasted Brussels Sprouts with Gold Raisins** (VG, GF)
- **Citrus Glazed Spring Carrots** (VG, GF)
- **Grilled Broccolini with Olive Tapenade** (VG, GF)
- **Roasted Asparagus** (VG, GF)
- **Garlic Haricots Verts** (VG, GF)
- **Roasted Wild Mushrooms** (VG, GF)
- **Soy Ginger Baby Bok Choy** (VG, GF)
- **Creamed Spinach and Kale** (V, GF)
- **Braised Collard Greens** (GF)
Plated Meals

Dessert

Please Select One Option.

**Pavlova** $10.75 (V, GF)
With Passionfruit Curd, Berries, Kiwi AND Sweetened Whipped Cream

**Frangipane & Poached Pear Tart** $11.25 (V)
With Crème Anglaise and Candied Nuts

**Crème Brûlée** $10.75 (V, GF)

**Flourless Chocolate Cake** $11.25 (V, GF)
With Raspberry Coulis, Fresh Berries

**Chocolate Chip Bread Pudding** $9.50 (V)
Served with Crème Anglaise and Macerated Berries

**Strawberry Shortcake** $9.50 (V)

**Coconut Mango Panna Cotta** $10.75 (V, GF)

**Salted Caramel Pot de Crème** $10.50 (V)

**Deconstructed Key Lime Cheesecake** $11.25 (V)
With Lime Curd & Crispy Graham Cracker

**Macaron Flight** $10.75 (V, GF)

**Chef's Choice Mini Desserts** $10.75 (V)