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 $32.75 (GF)
- **Grilled Filet Mignon** with Port Reduction $41.75 (GF)
- **Beef Short Rib** with Mushroom Demi-Glace $34.75 (GF)
- **Grilled Tri-tip** with House Chimichurri $30.50 (GF)
- **Grilled Flat Iron Steak** with Garlic & Herb Marinade $33.50 (GF)

**Poultry**
- **Tuscan Stuffed Airline Chicken Breast** stuffed with Spinach, Roasted Red Bell Pepper, Oven Roasted Tomatoes, and Provolone Cheese $34.25 (GF)
- **Honey Pomegranate Glazed Chicken** with Pomegranate Seeds $32.50 (GF)
- **Pan Roasted Duck Breast** with Cherry Port Reduction $34.75 (GF)
- **Chicken Marsala** with Mushrooms $31.25 (GF)
- **Roasted Airline Chicken Breast** with Citrus Beurre Blanc $32.00 (GF)

**Pork**
- **Pork Tenderloin** with Spiced Pineapple Chutney $33.00 (GF)
- **Braised Pork Belly** with Hoisin Plum Glaze and Jicama Apple Frisée Slaw $34.75
- **Bone-In Pork Chops** with Jalapeño Apple Relish $38.50

**From the Sea**
- **Grilled Swordfish** topped with Tomato Caper Sauce $39.50 (GF)
- **Herb Panko Crusted Salmon** with Citrus Beurre Blanc $36.00 (GF)
- **Miso Glazed Sea Bass** with Sweet Soy Sauce $39.50 (GF)
- **Red Snapper Veracruz** with a Tomato, Chile, Olive, and Caper Sauce $39.50 (GF)
- **Grilled Halibut** with Stone Fruit Slaw $41.25 (GF)
- **Pan Seared Halibut** with Herb Pesto $41.25
- **Creole Shrimp** in Cajun Spiced Butter Sauce $31.25 (GF)

**From the Garden**
- **Eggplant Involtini** with Roasted Carrots and Sunburst Squash $26.00 (V, GF)
- **Mapo Tofu** with Steamed Rice and Baby Bok Choy $28.50 (VG, GF)
- **Mushroom Asparagus Risotto** with Tomato and Parmesan $26.50 (V, GF)
- **Carrot Risotto** garnished with tri-color Carrot Ribbons $26.50 (VG, GF)
- **Vegetable Paella** with Saffron infused Rice, Mushrooms, Bell Pepper, Peas, Asparagus, Carrots, and fresh Herbs $26.50 (VG, GF)
- **Herbed Chickpea Patty** with Creamy Cucumber Lemon Sauce and Seasonal Vegetables $28.00 (VG, GF)

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#### 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)
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)