

## ~Starter~

Butternut Squash Soup with Chive Sour Cream  
Iceberg Wedge Salad with Blue Cheese, Pancetta, Tomatoes, and Cucumbers  
Soba Noodle Salad with Sesame Lemongrass Dressing  
Shaved Asparagus with Parmesan Cheese, Tomato, and Citrus Vinaigrette  
Fried Brie with Fig Jam, Toast Points, and Mixed Greens

## ~Entrées~

### **Pan Seared Bronzino~ \$36.95**

*with saffron risotto and lemon caper sauce*

### **Seared Red Pepper Polenta~ \$32.95**

*with sautéed swiss chard, cannellini beans and tarragon gremolata*

### **Broiled Salmon~ \$36.95**

*atop fingerling potatoes and asparagus with béarnaise sauce*

### **Pierre Breast of Chicken ~ \$34.95**

*with red pepper polenta and calvados jus*

### **Sauteed Crabcakes~\$34.95**

*with béarnaise sauce*

### **Seared Filets of Beef ~ \$39.95**

*atop grilled tomato with black pepper blue cheese butter*

### **Surf and Turf ~\$36.95**

*A single crabcake with béarnaise sauce and single petite filet with black pepper blue cheese butter*

***For a lighter option, A Single Crabcake as above(\$29.95) or a Single Petite Filet of Beef (\$31.95)***

## ~Dessert~

White Chocolate Truffle Cake with Pistachios and Cherries  
Bailey's Irish Crème Cheesecake with Bittersweet Ganache  
Vanilla Bean Panna Cotta with Fresh Spring Berries  
Lemon and Mascarpone Meringue Cake  
Pecan Ball with Chocolate and Caramel Sauce