



AVAILABLE SEPTEMBER 1-30

\$49 per person

Beverages, Gratuity + Tax not included

Choice of one dish from each course

FIRST COURSE

Escarole Caesar, Parmigiano, Brioche Croutons
Heirloom Tomato Carpaccio, Cucumber, Ricotta, Pistou
Baby Gem Lettuce, Onion, Tomato, Bacon, Buttermilk
Blue Cheese Dressing
Chicken Liver Pate, Haricots Verts, Shallots, Crostini
Yellow Tail Carpaccio, Tomato, Jalapeño, Shallots*
Baked Ricotta, Tomato, Pine Nut Granola, Saba

SECOND COURSE

Bolognese, Tagliatelle

Seafood of the Day

Parmesan Crusted Chicken Breast,
Lemon-Basil Beurre Blanc, Petite Vegetables

Meatloaf, Sherry, Mashed Potatoes

Creekstone Farms
12 oz. Hanger Steak*

🌀 \$12 supplement 🌀

Piedmontese 12oz. New York Strip Loin*

Creekstone Farms 6oz. Filet Mignon*

DESSERT

Key Lime Blackberry Pie

Espresso Chocolate Cheesecake

Warm Cinnamon-Sugar Doughnuts,
Salted Caramel Sauce



SEPTEMBER 1 - 30, 2026

*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.