



MONDAY, SEPTEMBER 26TH DINNER MENU

5PM-6PM RESERVATIONS AVAILABLE

\$53.43 per person plus tax

BEVERAGES

Complimentary Wine-Cabernet Sauvignon or Chardonnay

Coffee/Hot Tea

Iced Water

Iced Tea

AMUSE BOUCHE'

Crab Bisque- Local Crab, Sherry, Cream

Virginia Ham, Sharp Cheddar, Dijon Aioli, Mini Croissant

Chilled Shrimp, Lemon, Cocktail Sauce

SALAD

Watermelon, Spring Mix, Pickled Red Onion, Radish, Cucumber, Feta, Mint, Honey Orange Vinaigrette

MAIN COURSE

Sea Bass, Corn Maque Choux-Corn, Red Pepper, Green Pepper, Tomato

Basmati Rice, Garlic, Charred Scallion Butter, Parsley, Butter, Red Pepper Flakes

Grilled Yellow Squash, Broccolini, Carrots

DESSERT

Key Lime Panna Cotta, Brown Sugar Oat Crumble, Blueberry Sauce