

Dinner Menu- \$33  
*choose one from each course*

**FIRST COURSE**

**Toasted Avocado Quesadilla**

*With pepper jack cheese sauce and fresh tomato pico*

**Homemade Chicken Tortilla Soup or Soup of the Day**

**Chopped Kale, BLT, Mixed Greens or Caesar Salad**

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**MAIN COURSE**

**Sliced Wood Grilled Tenderloin**

*With portabella mushrooms, blistered tomatoes, and spinach in charred onion jus; served with parmesan mashed potatoes*

**Wood Grilled Salmon**

*Topped with lump crab succotash; served with roasted poblano cheddar grits*

**Parmesan Encrusted Chicken**

*Tomato-basil lemon butter sauce; served with parmesan mashed potatoes*

**Tequila Glazed Jumbo Shrimp**

*Over quinoa and kale pilaf*

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**DESSERTS**

**Creme Brulée Cheesecake Squares**

**Chocolate Brownie Sundae**

**Key Lime Pie**

*With white chocolate sauce*

**Warm Carrot Cake**

*With salted caramel sauce*

**Gluten Free Flourless Chocolate Cake**

*With Strawberries and Vanilla Syrup*