

Dinner Menu- \$33

Course 1

- 1) Lobster Bisque
- 2) Spinach Salad- Grilled Heart of Palm, Radish, Shaved Carrots, Warm Bacon dressing
- 3) Margherita Flat Bread- Roma Tomatoes, Ovalini Mozzarella, Garlic Olive Oil, Basil

Course 2

- 1) 10oz Natural K.C. Strip- Roasted Corn Risotto, Haricot Verts, Steak Butter
- 2) BBQ Chicken Breast- Garlic Mash, Roasted Corn Salsa, Onion Straws Chili Oil & Chive Oil
- 3) Crab Stuffed Jumbo Shrimp- Basmati Rice, Mixed Vegetables, Herb Buerre Blanc

Course 3

- 1) Mint Cheese Cake- Oreo Cookie Crust, Dark Chocolate Sauce
- 2) Upside Down Apple Pie- Vanilla Bean Ice Cream, Caramel Sauce
- 3) Belgium Chocolate Cake- Espresso Chocolate Sauce