

# Chef's Menu

## APPETIZERS

### FRIED BRIE CHEESE 15

Sugar coated grapes, hazelnut reduction, toasted batard bread

### CHICKEN AND NOODLE SOUP CUP 6 / BOWL 10

## SALAD

### STEAK AND SPINACH SALAD 20 G

Sliced prime sirloin steak, fresh spinach, heirloom tomatoes, hard-boiled egg, goat cheese, frizzled onions, warm bacon dressing

## SEA AND LAND

### LANGOUSTINE AND PIMENTO MELT 16

Buttered langoustines, house made pimento cheese spread, toasted white bread, hand cut fries, dill pickle spear

### CHICKEN PARMESAN 20

Hand breaded gerber's amish farm chicken breast, house made marinara, mozzarella and provolone cheeses, spaghetti, parmigiano reggiano, side salad

### BACON WRAPPED MEATLOAF 20

Chef's gourmet meatloaf, neuske bacon, veal demi-glace, mashed yukon gold potatoes, side salad

## DESSERT

### BANANA FOSTERS BREAD PUDDING 7

### WHITE CHOCOLATE POMEGRANATE CHEESECAKE 8 G

Suggested Wine ~ Boen Pinot Noir, California, 2023

Glass – 7 Quartino – 10 Bottle – 20

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

**G** DENOTES GLUTEN FREE ITEM