

# 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**