

## **PROTEINS**

### **CHICKEN**

- Grilled Herb Chicken Breast
  - Chimichurri
  - Almond Romesco
- Buttermilk Fried Chicken Thigh + Maple Gochujang
- Chicken Cacciatore
- Whole BBQ Roast Chicken
- Grilled Za'atar Spiced Chicken + Lemon Tahini
- Chicken Parmesan
- Chicken Marsala
- Miso Glazed Chicken Thigh
- Cuban Mojo Grilled Chicken
- Roasted Jerk Chicken

### **SEAFOOD**

- Fish
  - Cumin + Lime Roasted Salmon
  - Seared Salmon
  - Grilled Mahi-Mahi
  - Swordfish Belly
  - Seared Halibut (Additional \$8.00 per person)
- Sauces
  - White Wine Caper
  - Citrus Buerre Blanc
  - Avocado Smash
  - Green Charmoula
  - Pineapple Salsa
  - Italian Salsa Verde
- Beer Battered Black Cod + Tarragon & Meyer Lemon Aioli
- Seared Scallops (Additional \$8.00 per person)
- Roasted King Crab + Citrus & Garlic Butter (Additional \$10.00 per person)

### **PORK**

- Pork Loin + Fennel + Orange + Rosemary
- Cuban Style Pork Shoulder
- Pork Belly + Soy Glaze + Scallions
- Jerk Spiced Pork Tenderloin + Pineapple Salsa

#### **\*CONSUMER ADVISORY \***

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## BEEF

- Steaks
  - Tri-tip
  - Grilled Flank Steak
  - Black Garlic Rubbed Hanger Steak
- Upgraded Steaks
  - Filet Mignon + Garlic & Herb Crust (Additional \$8.00 per person)
  - Ribeye (Additional \$8.00 per person)
  - Ribeye Cap (Additional \$8.00 per person)
  - Wagyu Steaks (Additional \$9.00 per person)
    - Tri-tip
    - Flank Steak
    - Ribeye
- Sauces
  - Chimichurri
  - Almond Romesco
  - Horseradish Cream
  - Bordelaise
  - Au Poivre
- Fusilli with Beef + Pork Bolognese
- 48 Hour Short Ribs
  - Date + Aleppo Glaze
  - Red Wine Caramel

## LAMB

- Moroccan Spiced Lamb Leg + Pomegranate Glaze\*
- Rack of Lamb + Salsa Verde\*

## DUCK

- Duck Confit + Seasonal Duck Jus
- Crispy Skinned Duck breast + Orange-Soy Glaze\*

## VEGETARIAN

- Crispy Chickpea Panisse + Garlic Aioli + Harissa-Tomato Sauce + Braised Kale
- General Tso's Crispy Tofu + Fried Rice + Grilled Pineapple
- Slow Cooked Carrots + Charred Eggplant Puree + Harissa Oil + Queso Fresco + Pea Shoot
- Roasted Cauliflower Steak + Chickpea Puree + Tahini + Pomegranate + Almonds + Mint
- Grilled Paneer + Romesco + Arugula Lemon Salad
- Eggplant Parmesan

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## **SALADS**

- **Caesar\***  
Romaine Lettuce + Brioche Croutons + House Made Dressing
- **Pear & Pecorino**  
Mixed Greens + Pears + Pistachio + Pecorino + Red Onion + White Balsamic Vinaigrette
- **Grape & Goat Cheese**  
Mixed Greens + Grapes + Pistachio + Red Onion + Goat Cheese + Sherry Vinaigrette
- **Arugula & Herb**  
Arugula + Chives + Tarragon + Parsley + Dill + Pine Nuts + Parmesan + Lemon Vinaigrette
- **Heirloom Tomato & Peach Salad**  
Heirloom Tomatoes + Peaches + Mozzarella + Pine Nuts + Basil + Balsamic + Olive Oil
- **Watermelon**  
Watermelon + Feta + Arugula + Basil + Mint + Olive Oil + Balsamic Reduction
- **Greek**  
Tomato + Cucumber + Olives + Red Onion + Feta + Citrus Dill Vinaigrette
- **B.L.T.**  
Butter Lettuce + Romaine + Bacon + Cherry Tomatoes + Red Onion + House Made Dill Ranch
- **Arugula**  
Arugula Salad + Strawberries + Pistachios + Goat Cheese + Red Onion + White Balsamic Dressing
- **Fennel Salad**  
Shaved Fennel + Radicchio + Feta + Arugula + Red Onion + Orange Segments + Pine Nuts + Dill Citrus Vinaigrette
- **Grilled Peach**  
Mixed Green Salad + Grilled Peaches + Goat Cheese + Hazelnuts + Green Onions + Honey Balsamic Dressing
- **Israeli Salad**  
Tomatoes + Cucumbers + Red Onion + Radish + Jalapeño + Parsley + Lemon Sumac Vinaigrette
- **Garden**  
Little Gems + Cucumber + Tomato + Red Onion + Radish + Shaved Carrots + Choice of: Ranch Dressing OR Balsamic Vinaigrette
- **Honey Crisp**  
Little Gems + Honey Crisp Apples + Pomegranates + Red Onion + Pistachio + Parmesan + Honey White Balsamic Vinaigrette

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## **SIDES**

### **PASTA**

- Macaroni & Cheese + Garlic & Herb Breadcrumbs
- Penne Pasta + Cherry Tomatoes + Artichoke Hearts + Garlic + Olive Oil + Basil
- Penne Pasta + Creamy Pesto + Pine Nuts + Basil
- Orecchiette Pasta + Creamy Calabrian Chili Tomato Sauce + Parmigiano

### **VEGETABLES**

- Grilled Zucchini + Roasted Cherry Tomatoes + Basil + Citrus Zest
- Grilled Asparagus + Lemon + Toasted Pine Nuts + Parmigiano
- Green Beans + Crispy Shallots
- Green Beans + Walnuts + Pomegranate
- Roasted Butternut Squash + Cinnamon + Rosemary + Walnuts
- Slow Roasted Carrots + Harissa Butter + Queso Fresco
- Slow Roasted Carrots + Honey Butter
- Seasonal Succotash:
  - Summer: Corn + Summer Bean + Zucchini + Mushrooms
  - Fall/Winter: Corn + Butternut Squash + Wild Mushrooms + Pomegranate
  - Spring: Corn + Snap Peas + Mushrooms + Asparagus
- Roasted Cauliflower + Almonds + Raisins
- Grilled Broccoli + Calabrian Chili
- Grilled Broccolini + Toasted Pine Nuts + Citrus Zest + Parmigiano
- Fried Brussel Sprouts:
  - Soy Ginger
  - Sherry Honey
  - Bacon + Pickled Mustard Seeds
- Roasted Mushroom Fricassee (Additional \$3.00 per person)
- Braised cabbage + Apple + Bacon + Fennel

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## **POTATOES**

- Mashed Potatoes
- Roasted Sweet Potatoes + Rosemary + Garlic
- Roasted Baby Potatoes + Rosemary + Garlic
- Roasted Sweet Potatoes + Cinnamon Rosemary Brown Butter
- Crispy Smoked Twice Cooked Potatoes + Rosemary Brown Butter
- German Potato Salad

## **OTHER STARCHES**

- Quinoa + Herbs
- Cheesy Grits + Chives
- Polenta + Balsamic Reduction + Shaved Parmigiano
- Spicy Baked Beans
- Citrus + Herb Couscous
- Carolina Gold Rice

## **BREADS**

- Assorted Dinner Rolls + Butter
- Herb Focaccia + Olive Tapenade
- Sourdough Loaf + Garlic & Herb Butter (Additional \$2.00 per person)
- Buttermilk Biscuits + Whipped Butter + Jam (Additional \$2.00 per person)
- Skillet Corn Bread + Whipped Honey Butter (Additional \$2.00 per person)

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