



Chef's Tasting Menu

\$36



Choose Two Tasting Items:

Harvest Salad (gf)

Roasted vegetables, mixed greens, pumpkin seeds, maple dressing

Cup She-Crab Soup

Same way for the last 39 years

Slice Tomato Pie

Southern tomatoes in pie crust layered with fresh basil, gruyere, mozzarealla dn asiago cheeses.

Fried Brussel Sprouts (gf)

Crispy brussel sprouts with maple aioli, pistachios, bacon, and parmesan cheese

Glass of House Wine

Chardonnay, Sauvignon Blanc, Pinot Grigio, Riesling, Cabernet Sauvignon, or Pinot Noir

Beignets (2)

Deep fried pastry dough generously sprinkled with confectioner's sugar

Creme Brulee (gf)

Rich custard base topped with a layer of hard caramelized sugar.

Bread Pudding

bread soaked in a rich custard, infused with cinnamon and vanilla , drizzled with a bourbon caramel sauce

PLUS

Choose Two Tasting Entrees:

Includes : Bread service, daily chef's vegetables (gf) , and chef's potato (gf)

Cedar Plank Bronzed Scottish **Salmon** (gf)

NY Strip **Steak**

Jack Daniels glaze, tabacco onions

Almond Encrusted **Mahi**

sweet thai chili sauce

Pork Schnitzel

Mushroom Gravy

New Orleans **Shrimp** Pasta

cajun cream sauce

Chicken Cordon Bleu (gf)

bechamel sauce

No Substitutions. No Split Plates. Taxes and Gratuity not included.