



Choose one selection from any 3 courses - \$39

First Course

Shrimp Bisque

Crème fraîche, chili oil

Chunky Tomato Soup

Olive oil, asiago croutons

Winter Salad

*Field greens, blue cheese, Granny Smith apples, candied pecans, feta, raisins,
red onion, maple cider vinaigrette*

Second Course

Beef Carpaccio

Sliced seared tenderloin, shaved parmesan, frisée, capers, olive oil

Scallop Crème Brûlée

Blackened scallops, crème brûlée sauce, shaved parmesan

Southern Cornbread & Crab

Homemade corn bread, jalapeno sweet cream, sautéed crab

Main Course

Fresh Fish of the Day "Longboard" Style

Baked or blackened over wild mushroom risotto, seasonal vegetables, truffle corn sauce

1/2 Crispy Duck

*1/2 Maple Leaf Farms duck slow roasted & crisped, saffron & blood orange glaze,
quinoa pilaf, seasonal vegetables*

Petite Filet Mignon

*7 oz prime Creekstone Farms organic natural tenderloin, lobster sauce or red wine demi glace,
seasonal vegetables, roasted red potatoes*

Shrimp Crown Imperial

Lump crabmeat imperial, grilled shrimp, imperial sauce, seasonal vegetables

Dessert

White Chocolate Truffle Tart with Lemon Curd

Triple Chocolate Brownie Mousse Stack

Cinnamon Toast Bread Pudding with Caramel