A SPECIAL MENU PREPARED BY CHEF TREVIS READ

APPETIZER

Winter Flatbread 10
Fig jam, caramelized onions, macerated brandy figs, gorgonzola, balsamic glaze

Cazuela Clams 12
Littleneck clams sauteed with chorizo sausage in scampi butter served in a terra cotta clay pot

Calamari 12
Fresh flash fried squid topped with banana peppers served with creole remoulade

SALAD

Winter Greens 8
Mixed greens, dried cranberries, candied pecans, gorgonzola with Blueberry-Pomegranate Vinaigrette

Grilled Caesar 8
Hearts of Romaine, flash chargrilled, topped with Caesar dressing, Parmigiano Reggiano and herb crouton crumbles

Caprese 8
Sliced beefsteak tomato, fresh mozzarella, pesto oil, balsamic glaze

MAIN COURSE

Shrimp n Grits 16
Jumbo shrimp sauteed with stone grits topped with Tasso gravy

Exotic Mushroom Ravioli 16
Sautéed exotic mushrooms tossed with Vegan friendly Mushroom Ravioli in a sage truffle cream sauce

Smoked Spiced Chicken 18
Smoked-Nashville seasoned half chicken, served with Fresno vinegar, truffle mashed potatoes and sauteed haricot verts

Asian Short Ribs 24
Pan seared and slow cooked short ribs tossed in a savory Asian glaze with truffle mash potatoes and sauteed haricot verts

DESSERT

Brownie Caramel Cheesecake 8
Caramel Brownie Bite Cheesecake is a White Chocolate Cheesecake entwined with gooey pockets of salted Dulce de Leche caramel and scattered with chocolate brownie bites, topped with a gleaming lid of buttery caramel fudge.