

Prix Fixe Dinner Menu

\$89++ Per Person

First Course

Choice of:

Chilled Gazpacho

Poached Shrimp, Cucumber, Olive Oil, Herb Croutons

Summer Salad

Local Peaches, Feta, Pickled Black Berries, Market Greens, Spiced Balsamic

Second Course

Choice of:

BBQ Spiced New York Strip

Braised Cipollini Onion, Whipped Garlic Potato Puree
Street Corn on the Cob, House Made Steak Sauce

Chipotle Peach BBQ Baby Back Ribs

Cucumber Cilantro Lime Slaw, Whipped Garlic Potato Puree
Street Corn on the Cob

Grilled Faroe Island Salmon

Red Pepper Chimichurri, Grilled Asparagus, Summer Squash
Garlic Mashed Potato

Grilled Portabello Steak

Charred Halloumi Cheese, Creamy Polenta, Caper Butter

Third Course

Choice of:

Warm Apple Pie

Vanilla Ice Cream, Caramel

Locally Picked Berry Tart

Vanilla Cream

Executive Chef Luis Torres

20% Gratuity will be added to all orders