

## **Appetizers** served family style

## **Chilled Jumbo Shrimp**

cocktail sauce & creole mustard

#### **Cauliflower Fritters**

chipotle remoulade

## **Charcuterie Board**

assorted cheeses, house cured meats, bacon fat candle & pickled vegetables

# Soup or Salad choose one

Soup du Jour

Caesar

house-made croutons, parmesan & caesar dressing

#### **Hamilton Farm Greens**

Strawberries, chickpeas, basil, red onions, Pearl mozzarella, almonds & black pepper vinaigrette

#### **Entree** choose one

served w/ seasonal vegetable & roasted garlic mashed potatoes

**8oz Filet** 

### 16oz Ribeye

## **Roasted Dry Rubbed Salmon**

sweet chili glaze & toasted nuts

#### Chicken Pasta\*

gnocchetti sardi, broccoli, tomatoes, red peppers, brown butter-pistachio pesto & shaved parmesan

## **Crispy Lions Mane Mushroom\***

garlic whipped potatoes, red delicious apples, grilled onions & coconut milk (\*does not come w/ seasonal vegetable & mashed potatoes)

## **Dessert** served family style

#### Sampler

traditional cheesecake, carrot cake & flourless chocolate torte

\*\$94.99 per person plus tax, gratuity and alcohol.

\*Menu is subject to change