

Hors D'oeuvres

(All Listed Prices are Per Hors D'oeuvres)

Crab and Corn Beignet with Pickled Okra Tartar Sauce

\$2.75

Roasted Crimini Mushroom & White Truffle Canapè

\$1.75

Skewered Mojito Glazed Chicken

\$2.00

Grilled Flat Iron Steak with House Made Worcestershire Sauce

\$2.50

Jumbo Spicy Boiled Shrimp Remoulade

\$2.75

Bourbon Barbecued "Pork Wings"

\$1.75

Roasted Vegetable Brushetta

\$2.00

Corn Fried Oysters With Horseradish Cream and Crispy Shoestring Potatoes

\$2.00

Onion Crusted Chicken Served With a Crystal Hot Sauce Beurre Blanc

\$2.00

Jumbo Lump Crab Cakes with Jalapeño Tartar Sauce

\$3.50 (3oz) \$2.00 (1.5 oz bite size)

Each entrée price includes your first course, entrée and dessert. Prices do not include beverages, gratuity or sales tax.

First Course

The Veranda Seasonal Salad

Roasted Butternut Squash & Granny Smith Apples, Watercress, Dried Cranberries and Sweet Onions Tossed in a Shallot Hard Cider Vinaigrette

Romaine Salad

Chopped Romaine Salad with Diced Tomatoes, Pressed Egg, Bacon Lardons and shaved Cheese tossed in a Black Pepper Buttermilk Dressing

Gumbo du Jour

Turtle Soup

Soup du Jour

Main Course

Filet Mignon

Hereford Filet Mignon with Buttermilk Mashed Yukon Gold Potatoes, Cabernet Smoked Onions and Black Pepper Demi-Glace

\$42.00

New Orleans Style Barbecued Jumbo Shrimp

Traditional Garlic Rosemary, Beer and Black Pepper Sauce over McEwen & Son's Grits

\$34.50

Seared Gulf Fish

Iron Seared Gulf Fish Served Atop Roasted Fingerling Potatoes and Sugar Snap Peas,

Drizzled with Herb Lemon Oil

\$35.50

Pork Porterhouse

Pork Porterhouse from Fudge Farms, Lyonnaise New Potatoes, Sorghum Braised Red Cabbage and Jack Daniel's Creole Mustard Honey

\$36.50

Chicken & Orzo

Herb Lacquered Chicken Breast with Dried Cherries, Orzo Pasta, Teardrop Tomatoes and Orange Horseradish Jus

\$32.50

Colorado Lamb Shank

Colorado Lamb Shank with Smoked Crimini Mushroom, Tasso & Sweet Potato Hash, Minted Mirliton Slaw & Natural Jus

\$34.00

Desserts

Chocolate and Peanut Butter Pie with a Salted Pretzel Crust

Butterscotch Crème Brûlée

New Orléans Style Praline Cheesecake

White Chocolate & Fig Bread Pudding

Seasonal Dessert du Jour