



May 14, 2023

Starters

(choose one)

Wild Caught Gulf Shrimp Cocktail
Lamb & Pork Spheres 'Martini' *with Ying's pepper jelly jam*
Burnt Belly Bites *slow-smoked, bourbon-glazed pork belly with honey mustard, fig & Sriracha sauce*
Watermelon Salad *organic arugula, Feta, cucumber, red onion, fresh mint & Champagne vinaigrette*
Spring Asparagus Cream Soup

Entrées

(choose one)

Spicy Shrimp and Andouille Sausage *over local stone-ground organic grits*
Western Omelet *eggs, fresh mushrooms, green bell pepper, onion & ham*

Classic Eggs Benedict with Poached Egg & Hollandaise Sauce
on an English muffin with choice of salmon or Canadian bacon

Fresh Fish-of-the-Day

Pork Tenderloin *with sage & Marsala sauce*

Boeuf en Croute with Prosciutto & Shitake Mushrooms *with mushroom merlot sauce (\$10 surcharge)*

Dessert

(choose one)

Crème Brulee
Chocolate Mousse
New Orleans-style Bread Pudding

\$69.95 per person

(tax & gratuity not included)

Kids Menu' Selections (12 and under)

Chicken Tenders with Macaroni & Cheese

or

Hamburger Sliders & French Fries

Vanilla Ice Cream

\$18.95 per child

(tax & gratuity not included)