



February 19th-25th

\$35 Dinner

First Course

(Choose One)

Seared Tuna Nachos

Togarashi Seared Ahi Tuna served with Cucumber Wasabi Creama, Smoked Tomato Pico, Cider Wilted Spinach and Fried Jalapeno Caps on top of Kettle Style Yukon Chips

Blackened Scallops

Seared Blackened Scallops served over Sweet Creamed Corn, Slow Stewed Tomatoes and topped with Bulls Blood

Sausage Ravioli

Ravioli filled with Grilled Local Sausage, Ricotta, Mascarpone and Mozzarella Cheese topped with a Fennel Tarragon Cream and served with a Grilled Baguette

Second Course

(Choose One)

Horseradish Crusted New York Strip

*12oz Strip topped with Fresh Grated Horseradish and served with Braised Chayote Squash,
Sweet Potato Hash and a Makers Mark Peppercorn Cream Sauce*

Mako en Papillote

*Fresh Mako steamed with Lemon, Blood Orange, Arugula and Tri Colored Beets swerved
over Grilled White Asparagus and Wild Rice Risotto*

New Zealand Lamb Chops

*Fire Grilled Lamb Chops topped with Rosemary Demi served with Mascarpone Mashed
Potatoes and Patty Pan Zucchini & Squash*

Dessert Course

(Choose One)

Bourbon Poached Pear

Served with a Cracked Pepper Caramel and Crème Anglais

Blueberry Champagne Cheesecake

Served with a Kahlua reduction and Chantilly Cream