



CHOICE OF APPETIZER:

Brussel Bowl  
Teriyaki, Peanuts, Green Onions

Braised Pork Belly 
Pureed Butternut Squash, Collards,
Pickled Mustard Seeds

Chicken Tikka Masala
Butter Curry Sauce, Basmati Rice,
Mint Infused Yogurt

Tonight's Soup
Made Daily

Seared Scallops
Grits, Pesto, Creamy
Carrot Sauce

Fish Karaage
Sesame Sticky Rice Cake,
Honey-Soy-Mayo Sauce

CHOICE OF SALAD:

Fall Salad
Baldwin County Lettuce, Roasted
Pumpkin, Goat Cheese, Apples,
Orange Vinaigrette, Pumpkin Seeds

Spinach Salad
Applewood Smoked Bacon,
Shallots, Blue Cheese,
Bacon Vinaigrette

Caesar Salad

Heart of Romaine, Parmesan Tuile,
Croutons, Red Onion

CHOICE OF ENTRÉE:

(Served with Choice of NoJa Potatoes or Fingerling Potatoes
And Brussel Sprouts or Chef's Vegetable)

Lamb Chops (Add \$10) 
Baba Ghanoush, Chimichurri

Panko Crusted Fresh Fish
Ginger-Miso Sauce

8 oz. Beef Filet (Add \$10) 
Red Wine Reduction

8 oz. Hanger Steak 
Goat Cheese, Red Wine Reduction

Roasted Eggplant  
Sunflower Seeds, Spinach Cream

Duck Breast 
Cherry/Balsamic Reduction

Line Caught Fish
Chef's Preparation

Pan Seared Salmon 
Teriyaki Sauce

\$65 per person