



\$65 per person

CHOICE OF APPETIZER:

Brussel Bowl  
Miso-Ginger Sauce, Green Onions,
Pecans, Toasted Sesame Seeds

Pan Seared Fish Cake
Lemon-Basil Aioli,
Fried Capers

Short Rib Arancini
Romesco Sauce, Pickled Onions

Seared Scallops 
Butternut Squash Grits,
Pesto, Radish

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

Tonight's Soup
Made Daily

CHOICE OF SALAD:

Fall Salad
Baldwin County Lettuce, Butternut Squash,
Halloumi Cheese, Candied Pecans,
Green Goddess Dressing

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

Ginger Salad

Iceberg Lettuce, Cucumbers, Carrots,
Radishes, Ginger Dressing

CHOICE OF ENTRÉE:

(Served with Choice of Brussel Sprouts or Chef's Vegetable
And NoJa Potatoes, Fingerlings or Mushroom Bread Pudding)

Lamb Chops (Add \$10) 
Red Wine Reduction

8 oz. Hanger Steak 
Goat Cheese, Red Wine Reduction

Line Caught Fish
Lemon-Caper Sauce

Duck Breast 
Orange Balsamic Reduction

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

Veal Osso Buco
Au Jus

Panko Crusted Fresh Fish
Ginger-Miso Sauce

Pan Seared Salmon 
Lemon-Caper Sauce

Roasted Eggplant 

Sunflower Seeds, Romesco Sauce,
Panko/Parmesan Crumble, Goat Cheese