



**\$68 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