**1 ½ Lb. Maine Lobster Meat Tossed with**

**Cappellini Pasta in a Smoked Heirloom**

**Tomato Sauce Garnished with**

 **Parmesan Cheese and Fried Basil**

**Entrée Demi**

**Pan-Roasted Duck Breast with**

**Sautéed Golden Raisin Spaetzle,**

**Brussels Sprouts and Marsala Duck Sauce**

**Entrée Demi**

**Sautéed Jumbo Sea Scallops with**

 **Orecchiette Pasta, English Peas, Apple-Wood Bacon and White Wine Beurre Blanc**

**Entrée Demi**

 **Pistachio-Crusted Roasted Pork Tenderloin**

**with White Cannellini Beans**

**and Braised Savoy Cabbage**

**Entrée Demi**

**Mississippi Farm Raised Leg of Rabbit**

**Southern Fried in Buttermilk Batter with**

**Stone Ground Pepper Jack Cheese Grits**

**and Rosemary-Bourbon Alfredo**

**Entrée Demi**

**Vegan Preparation of Garden Vegetable Risotto, Sunburst Squash, English Peas,**

**Crimini Mushrooms, White and**

**Green Asparagus and Baby Spinach**

**Entrée Demi**

**Tarragon-Roasted Rack of Spring Lamb with Sautéed Yellow Wax Beans, Sweet Potato Puree and Cabernet-Port Syrup**

**Entrée Demi**

**Fire-Grilled Black Angus Filet Mignon Crusted with Smoked Course Ground Black Pepper Served with Creamed Spinach, Mashed Potatoes and Sauce Chasseur**

**Entrée Demi**

**Filet of Alaska Troll King Salmon with**

 **Vidalia Onion-Braised Parsnips,**

**English Cucumber Slaw and**

**Mustard Seed Crème Fraiche**

**Entrée Demi**

**Springer Mt. Farms Chicken Breast Stuffed with Brandy Soaked Peaches & Cherries**

 **Wrapped in a Crispy Herbed Phyllo Crust**

**Served with Grilled Asparagus**

**Entrée Demi**

**Fire-Grilled Black Angus T-Bone Steak with**

**Sea Salt Roasted Potatoes, Creamed Spinach and Horseradish-Chive Sour Cream**

**Sautéed Wild Striped Bass**

**with Cognac & Brown Sugar Roasted Spaghetti Squash, Parsley Oil and**

**Garnished with Enoki Mushrooms**

**Entrée Demi**

A la Carte Sides

 **Grilled Fresh Asparagus Mediterranean Sea Salt Roasted New Potatoes**

 **Sautéed Garlic-Infused Baby Spinach Wild Mushrooms in Wine Sauce**

 **Braised Savoy Cabbage Cappellini Pasta in Smoked Tomato Sauce**

 **Salt-Crusted Baked Potato Brussels Sprouts with Shaved Asiago Cheese**

 **Garden Fresh English Peas Roasted Garlic Mashed Potatoes**

 **Baby Spinach with Fried Gulf Oysters,**

 **Chopped Boiled Eggs, Sliced Red Onion**

**and Apple Wood Bacon Dressing**

**Classic Caesar Salad with Hearts of Romaine, Croutons and Grated Parmesan Cheese**

**Tossed in Garlic Anchovy Dressing**

**Boston Bibb Lettuce with**

**Maytag Bleu Cheese Crumbles,**

 **Sliced Hydroponic Cucumbers**

 **and Golden Raisins Dressed with**

**Lemon Infused Dijon Mustard Vinaigrette**

**She Crab & Corn Soup with**

**Lump Crabmeat, Blue Crab Roe,**

 **Silver Queen Corn, Cream and Sherry**

**Chilled Puree of Strawberry & Buttermilk Soup with Vanilla and Cinnamon**

 **Puff Pastry Croutons**

**Gumbo with Smoked Andouille Sausage**

**and Alligator Garnished with**

**Crispy Fried Okra and White Rice**

**Chef’s Soup Selection**

**Made Daily with Market Fresh Ingredients**

 **Ask Your Server!**

**Fire-Grilled Thyme and**

**Rosemary Seasoned Spring White Asparagus with Extra Virgin Olive Oil**

**and Fresh Cracked Black Pepper**

**Fried Green Tomatoes with**

**Roasted Red Pepper Aioli and**

**Stone Ground Pepper Jack Cheese Grits**

**Provincial Style Jumbo Frog Legs**

**Sautéed with Parsley, White Wine and Garlic**

**Gulf Shrimp on Flat Bread with**

**Daikon Radish Sprouts, Goat Cheese**

**and Sun-Dried Tomatoes**

**Crimini Mushroom Raviolis Sautéed in Brown Butter with Shallot Braised Savoy Cabbage and Curry-Saffron Crème Fraiche**

**Arugula Salad with Candied Walnuts,**

**Artichoke Hearts and Blood Oranges**

**Tossed in Vanilla-Infused**

**White Balsamic Vinaigrette**

**Mixed Baby Greens with Toasted Almonds,**

**Sun-Dried Cherries, Grape Tomatoes and Raspberry Basil Vinaigrette**