



Group Dinner Menu 2021

For groups of 25 guests or less:

Please select up to two salads and four entrees for your group.

For groups greater than 25 guests:

Please select one salad and up to four entrees.

You must supply the number of each entrée to our kitchen three days prior to the event for groups of this size.

Entrée prices include the salad course, fresh breads & butter

Salad

House

Fresh mixed field greens tossed kidney beans, pumpkin seeds & feta
Citrus balsamic vinaigrette

Caesar

Crisp Romaine lettuce tossed with Caesar dressing
Parmesan cheese & seasoned house made croutons

Old Blue Spinach

Tender spinach tossed with blueberries, pecans & blue cheese
Blueberry vinaigrette

Raspberry

Fresh mixed field greens tossed kidney beans, pumpkin seeds & feta
House made raspberry dressing



Entrée

Chilean Sea Bass

Pan seared sea bass with lemon caper butter
Chef's rice & fresh asparagus Market price

Salmon

Scottish salmon encrusted with crispy potatoes, lobster saffron cream sauce
Risotto & fresh asparagus 36

Mahi Mahi

Encrusted with crispy onions, caramel citrus glaze
Chef's rice & fresh vegetable Market price

Scallops

Pan seared Diver scallops with lemon butter
Risotto & fresh asparagus Market price

Peppercorn Crusted Tuna

Seared yellow fin tuna encrusted with peppercorn
House made noodles with ponzu sauce, broccoli & carrots 39

Shrimp Louisiana

Sautéed shrimp in spicy Creole seasoning
Stone ground corn grits with crawfish, andouille sausage & vegetable succotash 39

Filet Mignon

Farm 2 Table Direct eight ounce filet mignon with Bordeaux demi-glace
Mashed potato & fresh vegetable 54

Short Ribs

Farm 2 Table Direct braised slow roasted beef short ribs
Mashed potato & fresh vegetable 38



Rib Eye

Farm2 Table Direct grilled steak with Bordeaux demi-glace
Mashed potato & fresh vegetable 58

Meatloaf

Baked beef meatloaf topped with crispy fried onions & Bordeaux demi-glace
Potato pancake & fresh vegetable 28

Chicken

Boneless chicken breast encrusted with crispy fried onion, caramel citrus glaze
Mashed potato & fresh vegetable 34

Rack of Lamb

Grilled New Zealand lamb with herb blend & house made mint sauce
Mashed potatoes & fresh vegetable 47

Roasted Duckling

Roasted half duckling with a raspberry, cranberry, cherry & peppercorn sauce
Potato pancake & braised red cabbage 39

Vegetarian

Grilled portobello stuffed with artichoke hearts, fresh spinach
Roasted red peppers & melted Havarti cheese 28

Add Lobster Tail to any entrée Market

Dessert

Three dessert assortment from pastry tray and charged by the item price \$10 to \$12 each

Pastry examples are Chocolate walnut dog bone brownie with vanilla ice cream,
Cheesecake with berries, Chocolate cake with buttercream, Carrot cake, Bread pudding
with dried cherries, chocolate chips & warm whiskey sauce, & Fruit Cobbler

There will be a 7% sales tax and a 22% service gratuity added to all food & beverage

Prices may change due to food market conditions 7/20/21