

Menu

THREE-COURSE PRIX FIXE



\$75 per person*.

Please select one item from each course

First Course

TUNA MARTINI

Sesame Seared Tuna • Glass Noodles • Soy Reduction • Sriracha •
Pickled Ginger • Wasabi • Sesame Powder

BANG BANG SHRIMP

Crispy Shrimp • Bang Bang Sauce • Lemon

Second Course

RIBEYE

Grilled 16 oz Ribeye • Roasted Corn • Smoked Cheddar • Bacon •
Potato Cake • Grilled Asparagus • Blackberry Demi

BACON-WRAPPED PORK TENDERLOIN

Bacon-Wrapped Pork Tenderloin • Roasted Corn • Smoked Cheddar Grits •
Stewed Collard Greens • Pork Demi

ATLANTIC SALMON

Pan-Seared Salmon • Roasted Tomato • Spinach • Garlic • Shallots •
White Wine • Cream • Butter • Lentils

Third Course

BROWNIE SKILLET

Warm Fudge Brownie • Vanilla Bean Ice Cream • Caramel Drizzle • Sea Salt

CRÈME BRÛLÉE

Baked Custard • Burnt Sugar • Mixed Berries • Fresh Whipped Cream

*Tax and tip not included. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.