



3 COURSES \$60 PER PERSON



## STARTERS (CHOOSE 1):

Grilled Street Corn — *W/ cotija cheese, cilantro lime crema, spicy mayo*

Steak & Mushroom Soup — *local beef filet tips, baby portobello mushrooms, heavy cream*

Local Salad — *Fletcher Family farmers greens, cucumbers, tomatoes, shredded carrots*  
+ *Choice of house made dressing: Ranch, Blue Cheese, White Balsamic*

Caesar salad — *Romaine lettuce, parmesan cheese, house made croutons*  
+ *House made Caesar dressing*

## ENTRÉE (CHOOSE 1):

Local Fish Francaise — *Local fish, angel hair, & lemon caper beurre blanc*

Local Shrimp Francasie — *Local Mayport White Shrimp, angel hair, & lemon caper beurre blanc*

Millie's Shrimp N Grits — *Mayport white shrimp, andouille, fresh ground pork sausage, house smoked tomato vinaigrette, Marsh Hen Mills cheddar grits*

Airline Chicken Breast — *Lemon Dijon, Spinach , Roasted Fingerling potatoes*

## SWEET TREATS ( CHOOSE 1)

Coconut Key lime Breadpudding

Seasonal Cobbler ala Mode