

# Father's Day Prime Rib Dinner Menu

## OPTIONAL STARTERS

(ADDITIONAL CHARGE, SERVES TWO)

CHIPOTLE HUMMUS AND GRILLED FLATBREAD - \$8.00

CHARCUTERIE PLATE - \$10.00

CHILLED JUMBO MEXICAN WHITE PRAWNS

WITH SPICY COCKTAIL SAUCE - \$12.00

LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI - \$12.00

## SALAD

### CLASSIC WEDGE SALAD

Crisp iceberg lettuce, ripe tomatoes, apple-wood smoked bacon and blue cheese crumbles with housemade ranch dressing

Locally Baked Fresh Breads from St. Tropez Bakery and creamery butter

## ENTRÉE

### SLOW ROASTED CREEKSTONE FARMS PRIME RIB OF BEEF

Stone Smoked Porter au jus, creamy horseradish sauce, farm fresh vegetables, twice-baked rosemary and white cheddar potato

### WILD MUSHROOM ARANCINI

Oyster and shitake mushroom risotto rolled in breadcrumb and pan fried until golden brown and crispy over tomato-basil blush sauce. Paired with oven roasted seasonal vegetables.

*Vegetarian*

### CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over wild mushroom risotto with toasted garlic, tomato-tarragon sauce

*Vegan, Gluten-Free, Dairy-Free*

## DESSERT

### CHOCOLATE MOCHA MOUSSE

Decadent mousse with a crispy chocolate wafer and creamy whipped cream

### FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.

