

Father's Day Prime Rib Dinner

OPTIONAL STARTERS

ADDITIONAL CHARGE, SERVES TWO

Garlic Naan Bread & Hummus

Smokey and spicy chipotle hummus with grilled garlic naan bread

\$8.00 - VEGETARIAN

Crab Cakes

Artichoke lump crab cakes with a roasted red pepper aioli

\$12.00

Jumbo Prawns

Jumbo wild caught prawns with classic spicy cocktail sauce

\$12.00 - GLUTEN-FREE

Charcuterie Plate

Imported and domestic cured meats and cheese with pickled vegetables, fresh and dried fruit, nuts, and whole grain mustard

\$18.00

SALAD

Classic Wedge Salad

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

Locally Baked Sourdough Rolls 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.

