

# Prime Rib Dinner

## OPTIONAL STARTERS

Additional charge

### 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 house-made ranch dressing

Locally Baked Sourdough Rolls from  
St. Tropez Bakery and creamery butter

(Oil & Vinegar option available) - Vegan

## ENTRÉE

Select one when making your reservation

### 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

Wild mushroom risotto with a mozzarella  
center, rolled in bread crumb 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.

