

Prime Rib Dinner Menu

OPTIONAL STARTERS

(Additional Charge)

CHIPOTLE HUMMAS AND GRILLED FLATBREAD

\$8.00 - *Vegan*

CHARCUTERIE PLATE

\$10.00 - *Gluten-Free*

LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

\$12.00

CHILLED JUMBO MEXICAN WHITE PRAWNS WITH SPICY COCKTAIL SAUCE

\$12.00 - *Gluten-Free*

SALAD

CLASSIC WEDGE SALAD

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

Locally Baked Fresh Breads from
St. Tropez Bakery and creamery butter.
(Oil & Vinegar option available) - *Vegan*

ENTRÉE

(Please select one of the following
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

Oyster and shitake mushroom risotto 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.

