

# 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

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.

