

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.

EGGPLANT PARMESAN

Crispy breaded and baked eggplant with mozzarella
and marinara served with linguini and oven roasted
seasonal vegetables.
Vegetarian

PORTOBELLO STEAK

Fresh Portobello mushroom marinated in red wine,
garlic and cracked red pepper then grilled. Served with
herb roasted potatoes and seasonal vegetables.
Vegan, Gluten-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.



Effective January 2019

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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

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