



TASTE OF FALL MENU

\$65 dollars per guest, three courses included

FIRST COURSE SELECTIONS

select one

Mixed Green Salad

Sunflower seeds, apples, cranberry, goat cheese and
apple cider vinaigrette

Jalapeno Caesar Salad

Hearts of romaine, croutons, tomatoes, Pecorino
cheese, jalapeno caesar dressing

Butternut Squash Bisque

Cinnamon crème fraîche

ENTRÉE SELECTIONS

select one

Traditional Stroganoff

Hanger steak, sour cream, Dijon and mushrooms

Apple Cider Glazed Pork Chop

Caramelized apples, sweet potato and zucchini medley

Grilled Barramundi

Butternut squash, edamame and corn Gruyère sauce

Tempura Fried Shrimp

Fries and Asian coleslaw

DESSERT

Pumpkin Crème brûlée

Housemade whipped cream

20% Gratuity will be added to parties of eight or more.

A 3% processing fee will be added to all credit card transactions. For guests that choose to pay with cash, the 3% fee will be waived.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

