

MENU

STARTER

mixed greens, frisee, red leaf lettuce,
watercress, baby heirloom tomatoes,
cucumber, candied pecans, dried cranberries
prickly pear vinaigrette & ranch

MAIN

Filet Mignon (prepared medium) & Lump Crab Cake
with Prohibition Moonshine Demi-Glace
smoked gouda smashed potatoes
& buttered asparagus

Portobello Mushroom Tower (vegan, gf)
grilled vegetables between
portobello mushrooms
atop asparagus & house-made marinara



DECADENT DESSERTS

Petits Fours | Macarons
Fruit Tarts | Berries
Chocolate Covered Strawberries

