

D I N N E R



Appetizers

Ahi Tuna Steak
Chicken Quesadilla
Firecracker Shrimp
Rosemary Garlic Fries
Spinach Dip
Shrimp Cocktail

Soup & Salad

Soup of the Day
Tomato Bisque
Garden House Salad
Bistro Salad
Classic Caesar
Heirloom & Arugula Salad
(add chicken, shrimp, or
salmon to any salad)

Table-side

Caesar Salad
Steak Diane
Bananas Foster
Cherries Jubilee

Entrees

Waygu Filet Mignon

*Rosewood Farms filet, mashed
redskin potatoes, grilled asparagus*

Chicken Milano

*golden fingerling coins,
sauteed sunburst squash*

Guajillo Chicken Pasta

*guajillo pepper cream sauce,
Joyce Farms' organic grilled chicken*

Crab Stuffed Salmon

*herbed white quinoa,
grilled asparagus*

Waygu Burger

*Masami Farms hickory grilled burger,
french fries*

Pan Seared Grouper

*rice pilaf, citrus beurre blanc,
grilled asparagus*

Shrimp Diablo

*gulf jumbo shrimp, wilted spinach,
herbed white quinoa*

Lump Crab Cakes

*pan seared crab cakes, rice pilaf,
remoulade, wilted spinach*

Waygu Ribeye

*10oz Rosewood Farms ribeye, mashed
redskin potatoes, grilled asparagus*

Pan Seared Scallops

*stone ground parmesan grits,
wilted spinach, pecan & poblano butter*

Fish & Chips

*hand breaded Atlantic cod,
served with fries and spicy remoulade*

All beef, pork, and poultry are hormone, anti-biotic, and GMO free. Our Waygu beef is rated above USDA prime standards.

Sides

Fingerling Potatoes
Grilled Asparagus
Mashed Redskin Potatoes

Parmesan Grits
White Herbed Quinoa
Seasonal Fruit
French Fries

House Rice Pilaf
Baked Potato
Wilted Spinach

