

# *“Seasonal Specialties”*

## **Starter of the Evening**

### **Hot Oysters “2 Ways”**

Baked Oysters Bienville and classic Oysters Rockefeller topped with sauces rouille and basil aioli

\$ 8.95

## **Entrees**

### **Breast of Chicken “Carbonara”**

Served in a light garlic cream with smoked bacon, prosciutto ham, fresh basil and sweet peas and paired with Provencal vegetable risotto

\$ 15.75

### **Pan Seared Filet of Hawaiian Wahoo - “Napoleon Style”**

Atop layered grilled pineapple, orange - cilantro scented risotto and honey braised mesculum greens graced by a fresh avocado butter sauce and mango salsa

\$ 22.95

### **Trio Grilled Tenderloin of Beef Brochettes**

Glazed with Kentucky bourbon barbecue sauce served atop truffled Yukon potato galette, pickled local green tomatoes and braised cabbage slaw

\$ 18.25

### **Cinnamon - Black Pepper Seared Twin Pork Chops**

Served with smoked gouda creamy grits and country style turnip greens with grilled local peaches and fresh dates

\$ 17.50

## **“Sweet Endings”**

### **House-made Chocolate “Lava” Cakes**

Infused with espresso liqueur and vanilla bean ice cream

\$ 4.50