



DINNER MENU

January 13th to February 8th

FIRST COURSE

A choice of one

Seafood Gumbo

Traditional new orleans favorite

Ecco Domani Pinot Grigio

Mixed Greens

Onion, tomato, shaved parmesan, apples, mustard balsamic vinaigrette

Coppola Diamond Collection Yellow Label Sauvignon Blanc

SECOND COURSE

*All entrees (except Pasta) served with your choice of Crispy French Fries,
Asiago Gratin Potatoes, Fully Loaded Smashed Red Potatoes or Chef's Choice Vegetable of the Day
A choice of one*

Blackened Seafood Penne Pasta

Lump crabmeat, jumbo shrimp and blackened cajun alfredo

Kendall Jackson Vintner's Reserve Chardonnay

Pan Roasted Chicken Breast

Mushrooms, green onions, roasted garlic butter, red wine demi

Votre Sante Pinot Noir

Pecan Crusted Speckled Trout

Lump crabmeat, mushrooms, green onions, creole menuire sauce

Jackson Vintner's Reserve Chardonnay

SUPPLEMENTAL

Filet Mignon

8 oz Filet hand cut and brushed with roasted garlic butter +5

Louis Martini Cabernet Sauvignon

THIRD COURSE

A choice of one

Turtle Cheesecake

Bananas Foster Bread Pudding

Sparkling Wine

\$25 per person

not including tax and gratuity

Wine Pairing | \$10 per person