

Fall Dinner Features



APPETIZERS

WILD MUSHROOM ARANCINI

Italian rice cones stuffed with wild mushroom,
topped with marinara sauce
and grated parmesan cheese 12

FRIED YUCA 8

CALAMARI

Italian style breaded calamari rings
served with a side of marinara sauce 14

JALAPEÑO POPPERS

Stuffed with cream cheese 10

ENTREES

MUSHROOM RAVIOLI

Wild mushroom filled ravioli tossed in
a creamy mushroom sauce, with garlic toast 18

BLACKENED GROUPER

Pan-seared blackened grouper in a lemon butter sauce,
with asparagus risotto 22

BAKED CHICKEN

Seasoned boneless chicken thighs
served with a melody of roasted vegetables 15

SHORT RIB

Braised short rib served over garlic mashed potato
with grilled asparagus 35

BLACK & BLUE*

Blackened *Certified Angus Beef*® steak
topped with melted blue cheese,
served with garlic mashed potato
and grilled asparagus
Sirloin 22 / Ribeye 25

DESSERT

PUMPKIN CHEESECAKE 8

APPLE PIE BLOSSOM Served a la mode 8

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Please notify your server before ordering of food allergies.