



FIRST COURSE

SHRIMP AND GRITS

*Andouille Sausage, Peppers, Onions and Celery
Served over Creamy White Cheddar Grits*

PRINCE EDWARD ISLAND MUSSELS

Caramelized Onions, Apples, Gorgonzola and Smoked Bacon

ASSORTED GREENS SALAD

*Local Tomatoes, Cucumber, Red Onion, Pepper-Jack Cheese,
"Old Bay" Croutons and Honey Mustard Dressing*

MAIN COURSE

BLACKENED SNAPPER

Hearts of Palm "Slaw", Pineapple Reduction

BRUSCHETTA BURGER

*Fresh Mozzarella, Marinated Tomatoes, Basil Leaves,
Balsamic "Ketchup" and French Fries*

GRILLED SWORDFISH SKEWERS

Roasted Tomato Risotto, Chive Emulsion

DESSERT COURSE

CHOCOLATE AND BANANA TIMBALE

*Banana Infused Chocolate Mousse,
Fritter Basket Filled with Bananas in Caramel*

CRÈME BRÛLÉE

Pistachio Biscotti

WINE SELECTIONS

Domaine du Tariquet Chardonnay, Gascony, France, 2006 - \$8.50

Domaine du Tariquet Cabernet Sauvignon, Gascony, France, 2005 - \$8.50

\$45.00 per person
Plus Service Charge and Tax