



RESTAURANT & LOUNGE

SUNDAY SUPPER

FIRST COURSE

(SELECT ONE)

FIG & GOAT CHEESE BRUSCHETTA

LOCAL HONEY, BALSAMIC DRIZZLE

MARGHERITA FLATBREAD

*TOMATO SAUCE, FRESH BASIL, TOMATO & MOZZARELLA TOPPED
ONTO A CRISPY SEMOLINA CRUST*

SECOND COURSE

(SELECT ONE)

CLASSIC FRENCH ONION SOUP

FLAVORFUL GARLIC CROSTINI & WARM GRUYERE CHEESE

CANDIED BEET & GOAT CHEESE SALAD

*ROASTED CANDIED BEETS, CRUMBLLED GOAT CHEESE, CRISP BABY
GREENS, SHAVED FENNEL, DRIZZLED WITH ROASTED GARLIC,
HIBISCUS VINAIGRETTE*

THIRD COURSE

(SELECT ONE)

SHRIMP FRA DIAVOLO

*GULF SHRIMP, WILD MUSHROOM, BLISTERED TOMATO, FRESH
BASIL, SPICY TOMATO MARINARA & GARLIC TOAST LAID ON A BED
OF SPAGHETTI*

STEAK FRITES

*7OZ FLAT IRON STEAK CHARGRILLED, PARMESAN TRUFFLE FRIES,
DRIZZLED WITH A GORGONZOLA CHEESE SAUCE*

\$30 PER PERSON

CHEF | RICHARD PFAFF

