

DINNER

Dinner 3 for 50

Apps

SEASONAL FALL HARVEST SALAD: Baby greens, Tuscan kale, honey roasted sweet potatoes, crisp apple, champagne raspberry vinaigrette.

SIMPLY THE BEST CALAMARI: sliced jalapeño and jalapeño lime aioli

SEAFOOD CHOWDER: corn, fennel, smoked bacon, dry sherry

Entrees

GRILLED RIBEYE: premium pasture raised Angus beef, 28 days aged, WildFin steak seasoning, garlic herb roasted marble potatoes, seasonal vegetables

SEARED AHI SALAD*: wild line caught sesame crusted yellowfin, wasabi ginger dressing, arugula, red onion, radish, edamame, daikon sprouts, macadamia nuts, bean sprouts, wontons and cilantro

SHRIMP AND GRITS: all natural Pacific white prawns, andouille sausage, tomato, blonde ale, smoked Gouda and chipotle grits, sunny side up egg

SIMPLY GRILLED SALMON: lemon garlic vermouth butter, garlic and herb marble potatoes, seasonal vegetables, baby tomatoes, avocado lime Verde

Desserts

BUTTERSCOTCH PUDDING BRÛLÉE*: butterscotch custard, caramel whipped cream, brittle, gluten free

DONUTS*: maple bourbon sauce, cinnamon anise sugar

CHOCOLATE KALUAH PIE*: chocolate mousse, Espresso Kahlua cream, flaky pie shell