



DINNER PARTY MENU

OPTION 1 - \$25.95 PER PERSON

SALAD

Arugula Beet Salad

arugula tossed with olive oil, balsamic reduction, pickled vegetables, beets & crumbled goat cheese (GF)

ENTREES

Cacio e Pepe

traditional old world favorite featuring tender trofie pasta with butter, black pepper & freshly shaved parmesan & pecorino romano cheeses; served with choice of grilled chicken or shrimp

New Orleans Gumbo

rich & savory gumbo served with red beans & rice topped with fire grilled andouille sausage & shrimp (GF)

Fire-Grilled Center Cut Sirloin

6 ounce fire grilled sirloin topped with mushroom demi glace; served with baby baked potatoes & house vegetables (GF)

Spaghetti Squash with Pesto & Roasted Vegetables

tender spaghetti squash "noodles" tossed with pesto sauce, roasted artichokes, green beans, tomatoes & portobello mushrooms (VG/GF)

DESSERT

New York Cheesecake

with chocolate & caramel drizzle

Flourless Chocolate Torte

with chocolate drizzle (GF)

V - vegan | VG - vegetarian | GF - gluten free

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.