



The MENU

JULY 24 - AUGUST 2, 2026

\$45

FIRST COURSE

choice of:

HOUSE WINGS

breaded wings, buffalo sauce, garlic, chives, blue cheese & ranch

SWEET & SPICY SHRIMP

golden crispy shrimp glazed in a bold sweet and spicy sauce

GARDEN

mixed greens, red onion, cherry tomatoes avocado & vinaigrette

CAESAR SALAD

romaine, croutons, caesar dressing & romano

SECOND COURSE

choice of:

SUMMER HEN

whole roasted hen with charred sweet corn, squash, potatoes, and topped with a charred green onion salsa

OXTAILS

fall-off-the-bone oxtails paired with rice and peas and sweet fried plantains

BRANZINO

whole grilled branzino filet topped with vibrant chimichurri sauce, served with rice pilaf

CAJUN CREOLE PASTA

add chicken & sausage or shrimp & sausage

penne pasta tossed with sautéed onions and peppers in a rich, slightly spicy Cajun tomato cream sauce (red sauce)

THIRD COURSE

choice of

CHEESE DANISH

golden puff pastry cheese danish paired with the fruit of the day

CHEESE CAKE

silky cheesecake served with seasonal fruit or chef's garnish.

CHOCOLATE CAKE

classic chocolate cake with rich, creamy icing.

18% gratuity added