First Course Salads
Please Select One Option. Price is per person.

Add Fresh Baked Assorted Dinner Rolls (V) for $2.00 per person. Served with Butter

Beet & Goat Cheese Salad  $9.00 (V, GF)

Bibb Lettuce & Berry Salad  $9.00 (V)
Bibb Lettuce, Panko Crusted Goat Cheese Medallion, fresh mixed Berries, sliced Almonds and Balsamic Vinaigrette

Garden Vegetable Salad  $10.00 (VG, GF)

Triton Green Salad  $8.00 (VG, GF)
Mixed Field Greens, Shredded Carrot, Cucumber, Roma Tomato, Artichoke hearts, Red Onion, Choice of Balsamic Vinaigrette, Ranch Dressing or Red Wine Vinaigrette

Apple Walnut Salad  $9.00 (VG, GF)
Baby Arugula, Baby Spinach, Bibb Lettuce, Granny Smith Apple, Cucumber, Toasted Walnuts, Red Grapes, Apple Cider Vinaigrette

Kale Caesar Salad  $9.00
Chopped Romaine and Baby Kale, Roma Tomatoes, Parmesan, House Made Croutons, Caesar Dressing

Spinach Salad  $9.00 (VG, GF)
Organic Baby Spinach, Fresh Strawberry, Cucumber, Red Onion, Dried Cranberries, Toasted Almonds, Red Wine Vinaigrette

Baby Arugula Salad  $9.00 (V, GF)
Mache, Spiced Pecans, Roasted Crimini Mushrooms, Grilled Fennel, Citrus Vinaigrette

Charred Romaine Salad  $9.00 (VG, GF)
Charred Chopped Romaine Lettuce, Edamame, Carrot, English Cucumber, Grape Tomatoes, Edamame Vinaigrette
**Main Entrée**

Please select one or two options. Price is per person

**Beef**
- **Hanger Steak** with Peppercorn Cream Sauce $36.00 (GF)
- **Grilled Filet Mignon** with Port Reduction $42.00 (GF)
- **Beef Short Rib** with Mushroom Demi-Glace $35.00 (GF)
- **Grilled Tri-tip** with House Chimichurri $31.00 (GF)
- **Grilled Flat Iron Steak** with Garlic & Herb Marinade $36.00 (GF)

**Poultry**
- **Tuscan Stuffed Airline Chicken Breast** stuffed with Spinach, Roasted Red Bell Pepper, Oven Roasted Tomatoes, and Provolone Cheese $36.00 (GF)
- **Honey Pomegranate Glazed Chicken** with Pomegranate Seeds $35.00 (GF)
- **Pan Roasted Duck Breast** with Cherry Port Reduction $38.00 (GF)
- **Chicken Marsala** with Mushrooms $35.00 (GF)
- **Roasted Airline Chicken Breast** with Citrus Beurre Blanc $35.00 (GF)

**Pork**
- **Pork Tenderloin** with Spiced Pineapple Chutney $34.00 (GF)
- **Braised Pork Belly** with Hoisin Plum Glaze and Jicama Apple Frisée Slaw $34.00
- **Bone-In Pork Chops** with Jalapeño Apple Relish $38.00

**From the Sea**
- **Grilled Swordfish** topped with Tomato Caper Sauce $38.00 (GF)
- **Herb Panko Crusted Salmon** with Citrus Beurre Blanc $38.00 (GF)
- **Miso Glazed Sea Bass** with Sweet Soy Sauce $44.00 (GF)
- **Red Snapper Veracruz** with a Tomato, Chile, Olive, and Caper Sauce $38.00 (GF)
- **Grilled Halibut** with Stone Fruit Slaw $44.00 (GF)
- **Pan Seared Halibut** with Herb Pesto $44.00
- **Creole Shrimp** in Cajun Spiced Butter Sauce $32.00 (GF)

**From the Garden**
- **Mapo Tofu** with Steamed Rice and Baby Bok Choy $27.00 (VG, GF)
- **Mushroom Asparagus Risotto** with Tomato and Parmesan $27.00 (V, GF)
- **Carrot Risotto** garnished with tri-color Carrot Ribbons $27.00 (VG, GF)
- **Vegan Coconut Risotto** with Wild Mushrooms and Asparagus $27.00 (VG, GF)
- **Vegetable Paella** with Saffron infused Rice, Mushrooms, Bell Pepper, Peas, Asparagus, Carrots, and fresh Herbs $27.00 (VG, GF)
- **Herbed Chickpea Patty** with Creamy Cucumber Lemon Sauce and Seasonal Vegetables $27.00 (VG, GF)

**Sides**

Please select one grain or potato and one vegetable. Price of Entrée includes sides.

**Grains and Potatoes**
- **Yukon Gold Mashed Potatoes** (V, GF)
- **Butternut Squash Purée** (V, GF)
- **Wild Rice Pilaf** (VG)
- **Millet with Citrus Zest and Toasted Pine Nuts** (VG, GF)
- **Creamy Polenta** (V, GF)
- **Herb Grilled Polenta Cakes** (V, GF)
- **Mashed Sweet Potatoes** (V, GF)
- **Mashed Parsnips and Cauliflower** (V, GF)
- **Cheesy Risotto** (V, GF)
- **Roasted Garlic Fingerling Potatoes** (VG, GF)
- **Braised Lentils** (VG, GF)

**Vegetables**
- **Roasted Brussels Sprouts with Gold Raisins** (VG, GF)
- **Citrus Glazed Spring Carrots** (VG, GF)
- **Grilled Broccolini with Olive Tapenade** (VG, GF)
- **Roasted Asparagus** (VG, GF)
- **Garlic Haricots Verts** (VG, GF)
- **Roasted Wild Mushrooms** (VG, GF)
- **Soy Ginger Baby Bok Choy** (VG, GF)
- **Creamed Spinach and Kale** (V, GF)
- **Braised Collard Greens** (GF)
Plated Meals

Dessert

Please Select One Option.

**Pavlova**  $11.00 (V, GF)
With Passionfruit Curd, Berries, Kiwi AND Sweetened Whipped Cream

**Frangipane & Poached Pear Tart**  $11.25 (V)
With Crème Anglaise

**Crème Brûlée**  $11.00 (V, GF)

**Flourless Chocolate Cake**  $11.50 (V, GF)
With Raspberry Coulis, Fresh Berries

**Chocolate Chip Bread Pudding**  $9.50 (V)
Served with Crème Anglaise and Macerated Berries

**Strawberry Shortcake**  $9.50 (V)

**Coconut Mango Panna Cotta**  $11.00 (V, GF)

**Salted Caramel Pot de Crème**  $11.00 (V)

**Macaron Flight**  $10.00 (V, GF)

**Chef's Choice Mini Trio Desserts**  $11.00 (V)

**Seasonal Berries with Whipped Cream**  $8.00 (V, GF)
Fresh Berried topped with Whipped Cream

**Citrus Scented Macerated Berries**  $8.00 (VG, GF)
Fresh Berried topped with Whipped Cream

Beverages

**Coffee Service at Guest Tables**  $3.25 per person
Tables side service to include Rainforest Alliance Certified Coffee and Decaf and Organic Hot Tea