



Dinner For Two

M E N U

A P P E T I Z E R C O U R S E

Choose 1

- **Shrimp and Grits Martini** - Sautéed shrimp atop cheesy, velvety grits, served in elegant martini glasses
- **Mini Crab Cakes** - Pan-seared lump crab cakes with lemon aioli and fresh chive garnish.
- **Beef Wellington Bites** - Tender beef encased in puff pastry with mushroom duxelles
- **Crawfish Beignets** - Light and fluffy beignets filled with spiced crawfish and herbs, served with a zesty rémoulade.
- **Mushroom and Cream Cheese Puff Pastry Bites** - Golden puff pastry rounds filled with a savory blend of sautéed mushrooms and creamy cream cheese





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M E N U

S A L A D C O U R S E

Choose 1

- **Southern Caesar** - Romaine lettuce, cornbread croutons, shaved pecorino cheese, with a buttermilk Caesar dressing.
- **Peach & Arugula Salad** - Fresh peaches, arugula, candied pecans, feta cheese, and honey-balsamic vinaigrette.
- **Classic House Salad** - Tomatoes, Cucumbers, Onions, Croutons with a house-made ranch dressing.
- **Greek Salad** - Romaine lettuce, olives, feta cheese, tomatoes and cucumbers with a tzatziki dressing.





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M E N U

M A I N C O U R S E

Choose 1

- **Grilled Steak & Shrimp (Surf & Turf)** - New York Strip with fresh compound butter paired with garlic butter shrimp skewers, Twice baked loaded potatoes and lemon pepper asparagus.
- **Lamb Chops** - Served with garlic parmesan potato puree, Asparagus, and a red wine reduction.
- **Boursin Stuffed Chicken** - Herb-marinated chicken breast stuffed with Boursin cheese, sun-dried tomatoes, and spinach. Accompanied by roasted garlic and Parmesan risotto and steamed broccolini.
- **Braised Short Rib** - Slow-cooked till fork-tender in a red wine and thyme reduction, paired with creamy stone-ground grits and honey-glazed carrots.





Dinner For Two

M E N U

D E S S E R T C O U R S E

Choose 1

- **Peach Cobbler** - Layers of cinnamon-spiced peaches, crumbled buttery crust served with ice cream.
- **New Orleans Style Bread Pudding** - A delightful mix of soft, custard-soaked bread, laced with cinnamon and nutmeg, Topped with a velvety bourbon sauce.
- **Banana Pudding Trifle** - Layers of vanilla wafers, creamy banana custard, fresh bananas, and whipped cream. Topped with a sprinkle of toasted coconut.

