

ENTREES

Stacked Duck

Grilled duck breast with a mille-feuille of crispy potatoes, warm rillettes and caramelized onions, served with a port and duck glace reduction

- 24 -

The Drunken Pig

Drambuie glazed Berkshire pork tenderloin with roasted acorn squash and smothered Napa cabbage

- 24 -

Raging Bull

Grilled flat iron steak topped with house compound butter, and served with Brabant potatoes sautéed with Neuskies apple wood smoked bacon

- 28 -

Cornish Hen

Roasted cornish game hen on jalapeno and grilled corn polenta with an herbed pan gravy

- 20 -

Cherylyn's Vegetarian Delight

Truffled mushroom risotto topped with grilled ratatouille, stuffed squash and a drizzle of extra virgin olive oil and aged balsamic

- 19 -

Pesce Fresco

Grilled gulf fish served on a fall vegetable compote and a saffron and vanilla sauce

. - 24 -

PASTA

Truffled Fettuccine Alfredo

Fettuccine noodles in a rich parmesan cream, finished with truffle oil and parmesan crusted paned chicken breast

- 18 -

Vodka Penne

Penne pasta tossed in a spicy pepper and vodka sauce
with sautéed shrimp

- 19 -

Chef's Pasta

Penne pasta served in a smoked tomato basil cream with a pesto crusted grilled chicken breast

- 18 -

Crabmeat Ravioli

Fresh Louisiana crabmeat stuffed inside handmade ravioli finished with roasted tomato, basil and garlic in olive oil

- 22 -