

Prix-Fixe DINNER

FIRST COURSE (Choice of)

GROUPEL ARTICHOKE GRATIN

grouper, artichokes, Asiago, Parmesan, cream cheese, Old Bay, grilled French baguette

WEDGE

bacon, Cheddar, sweet peas, red onion, cherry tomato, iceberg, Bleu cheese

SECOND COURSE (Choice of)

ROAST DUCK*

braised, roasted half duck, duck gravy, choice of two sides

JAMBALAYA

andouille sausage, chicken and trinity in a spicy tomato broth, white rice

BISON CHILI

gnocchi, Gruyère

CHICKEN ROULADE

bacon, Boursin, poblano cream, mashed potatoes, creamed corn

ROSALIE'S

blackened shrimp or cod, prosciutto, spinach, tomato, linguine, Alfredo sauce

MAPLE GINGER "JAIL ISLAND" SALMON

glazed salmon, wild rice pilaf, roasted broccoli

WASABI TUNA*

mild wasabi crust, sesame peanut sauce, soy glaze, sticky rice and wok vegetables

THIRD COURSE (Choice of)

CRÈME BRÛLÉE 🍷

Tahitian vanilla bean custard, crisp sugar crust

NEW YORK STYLE CHEESECAKE

cream cheese filling, graham cracker crust, blackberry compote

CARROT CAKE

cream cheese icing, chopped pecans

SIDES

LOADED TWICE BAKED POTATO 🍷

CREAMED CORN

MASHED POTATOES 🍷 🌱

ASPARAGUS 🍷 🌱

ROASTED RED POTATOES 🍷 🌱

ROASTED BROCCOLI 🍷 🌱

HOUSE-MADE FRENCH FRIES 🍷

HEIRLOOM CARROTS 🍷 🌱

WILD RICE PILAF 🍷

All fried items are cooked in beef tallow. 🍷 - denotes gluten friendly options. 🌱 - denotes vegetarian options.

*These foods are raw or can be served undercooked or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

