

## ~Starter~

**Roasted Corn Chowder** with Oyster Crackers

**Caramelized Apple Bruschetta** with Creamy Brie and Cinnamon

**Fall Harvest Salad** Dried Cranberries, Toasted Pancetta, Butternut Squash Croutons, and Apple Spice Dressing

## ~Entrées~

**All Natural Seared Chicken Breast ~ \$32.95**

*Creamy Forest Mushroom Sauce, Smashed Potatoes, and Roasted Heirloom Carrots*

**Seared Halibut ~ \$39.95**

*Sautéed Greens, Grapefruit Butter Sauce and Creamy Vegetable Risotto*

**Butternut Squash Ravioli Stack ~ \$30.95**

*Sage Brown Butter and Roasted Heirloom Carrots*

**Classic Pan Seared Crabcakes ~ \$42.95**

*With a Citrus Butter Sauce, and Creamy Vegetable Risotto*

**Surf and Turf ~ \$45.95**

*Petite Filet drizzled with Creamy Demi paired with a Crab Cake, Smashed Potatoes, and Roasted Heirloom Carrots*

**Petite Filet ~ \$38.95**

*Petite Filet drizzled with Creamy Demi, Smashed Potatoes, and Roasted Heirloom Carrots*

**Single Classic Pan Seared Crabcake ~ \$35.95**

*With a Citrus Butter Sauce and Creamy Vegetable Risotto*

## ~Dessert~

**Fall Apple Tart** with Cinnamon Caramel Sauce and Vanilla Ice Cream

**Flourless Chocolate Torte** with Raspberry Sauce

**Pecan Ball** with Hot Fudge and Caramel Sauce

18% Gratuity added to parties of 6 or more

No plate sharing permitted