



Four Course Menu 80

First Course

Helen's Famous Crab Bisque

Jumbo Lump Crab Meat | Whipped Potato | Potato Gaufrette

Chef's Soup du Jour

Second Course

Caesar Salad

Romaine | Parmesan Cheese | Buttered Croutons | Housemade Caesar Dressing | Parmesan Crisp | White Anchovy

Summer Fin & Feather GF

Arugula & Baby Kale | Pickled Peppers | Toasted Almonds | Goat Cheese | Peach Vinaigrette

Entrees

Black Sea Bass GF

Cauliflower Puree | Asparagus | Honey Garlic Sauce

Crispy Tofu VG

Spinach | Carrot | Red Chilies | Soba Noodles | Peanut Sauce

Filet Mignon GF

Asparagus | Roasted Fingerling Potatoes | Au Poivre Sauce

Chicken Breast

Italian Greens | Campanelle Pasta | Sweet Bell Peppers

Hawaiian Style Shrimp GF

Snow Peas | Grilled Pink Pineapple | Coconut Jasmine Rice | Garlic Chili Glaze

Lamb Chops GF

Tomato Pepper Risotto | Zucchini | Squash | Pomegranate Demi

Finale

S'mores Crème Brulee

Vanilla Custard | Caramelized Sugar | Toasted Marshmallow | Chocolate | Graham Cracker

Chocolate Blitz

Chocolate Mousse | Chocolate Shell | Cookie Crumble | Fresh Fruit

**Consuming Raw or under cooked meats, eggs or shellfish can increase risk of foodborne illness*

*** 22% gratuity will be added to parties of 6 or more*