



**SPONSORED BY AGUIJÓN DE ABEJA MALBEC, ARGENTINA
OCTOBER PRIX FIXE MENU | 60**

**CHOOSE ONE SALAD & ONE ENTRÉE
CHOOSE A TASTE OF THE AGUIJÓN DE ABEJA MALBEC OR
A WHITE WINE OPTION OR MOCKTAIL WILL BE AVAILABLE**

SALADS

BEET & GOAT CHEESE SALAD

Fresh beets and goat cheese crumbles on a bed of arugula, paired with pistachios and a house-made maple balsamic dressing.

HOUSE SALAD

Fresh mixed greens, shaved red onion, tomatoes, and cucumbers served with a fresh lemon dijon vinaigrette.

ENTRÉES

CHICKEN & SUCCOTASH

Airline chicken breast, which features the drumette, marinated in lemon, garlic, and fresh rosemary; served over a seasonal succotash (gf) and garnished with our house-made tomatillo salsa, gorgonzola cheese, and our signature lemon-dijon vinaigrette.

SCALLOPS & PUMPKIN RISOTTO

Delicious half-dollar-sized scallops from New Bedford, MA, sautéed and served atop a rich and flavorful pumpkin Superfino Arborio rice risotto finished with an aromatic sage oil.

NEW ORLEANS BBQ SHRIMP

Enjoy our Fresh East Coast Jumbo Shrimp (6), expertly seasoned with genuine New Orleans spices, sautéed and served warm with a creamy barbecue-inspired sauce, all resting on a bed of Carolina rice.

FILET MIGNON

A 6-ounce tender beef filet served over a cherry demi-glaze, with Yukon Gold creamy garlic mashed potatoes and fresh asparagus.

ADDITIONS

JUMBO SHRIMP COCKTAIL | 20

Fresh East Coast jumbo shrimp (6) chilled and served with house-made tequila-lime cocktail sauce.

BAKED BRIE | 26

Green Hill Brie from Sweetgrass Dairy in Thomasville, GA layered with succulent Fall apples, crispy bacon, and drizzled with honey. Served with crostinis.

GLAZED SMOKED SALMON | 18

Maple & orange glazed cold-smoked salmon and olive oil brushed crostinis.

ENTRÉE SUBSTITUTIONS

**SUBSTITUTE ANY PROTEIN BELOW FOR
THE ADDITIONAL PRICE LISTED**

SEA BASS | +10

Flaky and light Chilean sea bass seared to perfection

RIBEYE | +12

12 oz cowboy cut ribeye seared to desired temperature

DESSERTS

PUMPKIN CRÈME BRÛLÉE | 12

A Fall twist on a traditional French dessert, featuring the rich flavors of pumpkin and warm spices topped with fresh whipped cream and candied pumpkin seeds.

CHOCOLATE TORTE | 12

Decadent flourless chocolate torte served with a tri-berry coulis, drizzled with chocolate ganache, topped with fresh whipped cream, and garnished with lemon zest.

***NO SHARING ON PRIX FIXE MENU*
A 20% GRATUITY WILL BE ADDED TO ALL CHECKS**