



OPENING ACT

FRENCH ONION BRÛLÉE

BRÛLÉED SWISS, PROVOLONE AND PARMESAN ON A CROSTINI OVER FRENCH STYLE VIDALIA ONION SOUP

LOBSTER BISQUE 🍷

SHERRY LACED AND TOPPED WITH CRÈME FRAÎCHE AND LOBSTER

PANE RUSTICA ARTISIAN BREAD SELECTION

PUMPKIN SPICE, RED WINE SWEET SHALLOT, WHIPPED BUTTER

FRESH FRUIT DISPLAY & ARTISAN CHEESE BOARD 🍷🌱

SHRIMP COCKTAIL 🍷

KEYLIME COCKTAIL SAUCE

PICKLED VEGETABLES DISPLAY 🍷🌱

MEDITERRANEAN POTATO SALAD 🍷🌱

PICKLED ONION, CAPERS, DILL, PARSLEY

CAESAR SALAD 🌱

CHOPPED ROMAINE HEARTS, SHAVED PARMESAN, CUBAN BREAD CROUTONS

TOMATO MOZZARELLA 🍷🌱

BALSAMIC, BASIL

MARINATED GRILLED VEGETABLE DISPLAY 🍷🌱

THE HEADLINERS

AU GRATIN POTATOES STATION

HONEY TERIYAKI CHICKEN BOWL

SESAME JASMINE RICE, BROCCOLI, CARROT, RED CABBAGE

FRENCH ONION SLIDER

FRESH GROUND BRISKET, CHUCK, SHORT RIB BLEND, SWISS CHEESE CARAMALIZED ONIONS

5 HOUR SLOW ROASTED BEEF SHORT RIB 🍷

AU POIRVE

ENCORE

SLOW ROASTED PRIME RIB OF BEEF 🍷

AU JUS AND CREAMY HORSE RADISH SAUCE

ROASTED TURKEY 🍷

CRANBERRY CHUTNEY, TURKEY GRAVY

LOBSTER RAVIOLI

SAFFRON SHERRY CREAM SAUCE

BLACKED LOCAL FLORIDA RED SNAPPER 🍷

LEMON CAPER BUERRE BLANC

GOLD MASHED POTATO 🍷🌱

BUTTERMILK, RANCH, FRESH HERBS

ROASTED BABY CARROTS, CARNIVAL CAULIFLOWER, HARICOT VERT BEANS 🍷🌱

FINAL CURTAIN CALL

FIRESTICK CONFECTION CONNECTION

FRESHLY BREWED ICED TEA, COFFEE & FOUNTAIN SODAS

\$95 PER PERSON

PRICE IS INCLUSIVE OF 18% SERVICE CHARGE AND SALES TAX

MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

 = **gluten free**

 = **vegetarian**