



LUNCH

THREE-COURSE LUNCH | \$39 PER PERSON

THREE HOURS // LUNCH EVENTS MAY NOT GO PAST 4PM

FIRST COURSE

SELECT TWO FOR YOUR MENU

Simple Green Salad [GF] | Champagne Vinaigrette

Classic Caesar | Parmigiano Reggiano, Focaccia Croutons

Roasted Beet Salad [GF] | Pipe Dream Farm Goat Cheese, Spiced Pecan Vinaigrette

Crab + Corn Chowder [GF] | Jumbo Lump Crab Meat, Green Onions

Louisiana Seafood Gumbo | Smoked Andouille Sausage, Mahatma Rice

Carrot Ginger Lobster Bisque [GF] | Fresh Lobster, Thumbelina Carrots, Spring Peas

+ \$2 Smokehouse Wedge Salad [GF] | Shaved Aged Gouda, Buttermilk Ranch, Smoked Bacon Vinaigrette

SECOND COURSE

SELECT THREE FOR YOUR MENU

Trout Amandine [GF] | Potato Purée, Sautéed Spinach, Almonds, Brown Butter

Seafood Cobb Salad [GF] | Chilled Seafood, Benton Bacon, Avocado, Blue Cheese, Louie Dressing

Grilled Salmon Caesar | Parmigiano Reggiano, Focaccia Croutons

Southwestern Chopped Chicken Salad [GF] | Roasted Corn, Queso Fresco, Cilantro Dressing

Miso Glazed Arctic Char | Szechuan Eggplant, Sesame Soy Vinaigrette

Grilled Seasonal Vegetable Curry [GF] | Jasmine Rice, Guajillo Chili, Coconut Milk

Roasted Chicken Rigatoni | Portobello Mushrooms, Spinach, Heirloom Tomato Marinara

Shrimp + Grits | Sautéed Gulf Shrimp, Tasso Ham, Creamy Hoppin John Grits

THIRD COURSE

SERVED FAMILY STYLE

Mini Key Lime Meringue Tartlets + Chocolate Covered Macarons