

SUNDAY PRIME RIB DINNER MENU

Optional Starters

(Additional Charge)

Chipotle Hummus and Grilled Flatbread - \$8.00 *Vegan*

Charcuterie Plate - \$10.00 *Gluten-Free*

Lump Crab Cakes with Roasted Red Pepper Aioli - \$12.00

Chilled Jumbo Mexican White Prawns with Spicy Cocktail Sauce - \$12.00 *Gluten-Free*

Salad

Classic Wedge Salad - Crisp iceberg lettuce, ripe tomatoes, apple-wood smoked bacon and blue cheese crumbles with housemade ranch dressing

Locally Baked Fresh Breads from St. Tropez Bakery and creamery butter *Vegan*

Entree

(Please select one of the following entrees when making your reservation.)

Slow Roasted Creekstone Farms Prime Rib of Beef

Stone Smoked Porter au jus, creamy horseradish sauce, farm fresh vegetables, twice-baked rosemary and white cheddar potato

Eggplant Parmesan

Crispy breaded and baked eggplant with mozzarella and marinara served with linguini and oven roasted seasonal vegetables. *Vegan*

Portobello Steak

Fresh Portobello mushroom marinated in red wine, garlic and cracked red pepper then grilled. Served with herb roasted potatoes and seasonal vegetables. *Vegan, Gluten Free, Dairy Free*

Dessert

Chocolate Mocha Mousse

Decadent mousse with a crispy chocolate wafer and creamy whipped cream

For the Young Sailor

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.