



Eat. Drink. Be.

### Starters

\$20.08

(Choose One)

**Smoked Chicken and Andouille Sausage Gumbo**

**Barbecued Shrimp**

White Wine, Butter, Garlic, Spices

**Mango and Romaine Salad**

Romaine Lettuce, Blue Cheese, Garlic Croutons

### Entrees

(Choose One)

**Barbeque Baby Back Ribs**

Mango Salad, Peanuts, Roasted Fingerling Potatoes

**Linguini**

Roasted Peppers, Nicoise Olives, Baby Arugula, Basil, Cherry Tomatoes

**Blackened Tilapia**

Sweet Corn Pudding, Swiss Chard, Crawfish, Lemon Tabasco Butter

**Organic 1/2-Roasted Chicken**

Smoked Tomato Risotto, Asparagus, Truffle Jus

### Dessert

(Choose One)

**Chocolate Bread Pudding**

Red Wine Plum Sauce, Praline Ice Cream

**Banana Three Ways**

French Toast, Bananas, Banana Ice Cream

**Fresh Seasonal Berries with Sweet Cream Sauce**

Simple and Simply Sensational

### Wines by the Glass

Domaine St. Michelle Brut, NV	8	Pinot Noir, Heron, Napa County 2002	9
Chardonnay, Vine Street, California 2005	11	Cabernet Sauvignon, Morro Bay, Central Coast 2000	9
Chardonnay, Deloach, California 2005	9	Merlot, Rabbit Ridge, California 2003	8
Riesling, Montinore Estate, Willamette Valley 2004	9	Shiraz, Ferngrove, Australia 2002	9
Sauvignon Blanc, Benzinger, Sonoma 2004	10	Cabernet Sauvignon, Swings & Roundabouts, Australia, 2004	12
Pinot Grigio, Kris, Italy 2003	9	Malbec, Alamos, Argentina 2005	10

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Brought to you by

Executive Chef Adeyemi Allen

20% Gratuity Will Be Added for Parties of 6 or More