

EARLY BIRD DINNER

THREE COURSE PRIX-FIXE MENU

— \$35 PER GUEST —

first course

choice of

SOUP DU JOUR

Chef's selection of a house-made soup.

GUMBO Z'HERB

Our tribute to Chef Leah Chase's famous Holy Thursday dish of greens, Conecuh sausage, chicken, smoked ham hocks and beef brisket in seasoned pot liquor then lightly smoked using the SmokePistol®.

CHEESE & LEEK CUSTARD

A savory crème brûlée of Swiss and Parmesan cheeses with creamy leeks served with crostini.

HOUSE SALAD

A blend of mesclun salad greens, fresh citrus segments, and spiced pecans tossed with our house dressing - a mango, lemongrass and ginger vinaigrette.

CAESAR SALAD

Classic house-made garlicky dressing tossed with Romaine lettuce, herbed croutons and Parmesan.

FRIED GREEN TOMATO & RED REMOULADE

Fresh green tomato fried to a crisp with a New Orleans-inspired remoulade sauce

GRILLED GULF SHRIMP LETTUCE WRAP

Grilled Alabama Gulf shrimp with pickled vegetables all tucked into a Little Gem lettuce wrap.

second course

choice of

PECAN ENCRUSTED FISH*

Chef's selection of fresh fish rolled in ground sweet and spicy pecans, paned and served with citrus beurre blanc and tropical mango salsa. Served with wild rice pilaf and vegetable of the day.

FRIED GULF SHRIMP

Alabama Gulf shrimp lightly fried and served with pommes frites and broccoli slaw.

VEGETARIAN STUFFED EGGPLANT

Fried half eggplant on Creole sauce with sautéed squash, asparagus, spinach, onions and mushrooms.

VEGAN OPTION AVAILABLE UPON REQUEST

AIRLINE CHICKEN BREAST

Fresh airline chicken breast sautéed in a lemon, garlic, and rosemary sauce and served with mashed Yukon Gold potatoes and vegetable of the day.

TOURNEDOS OF BEEF

Two tournedos of beef tenderloin with port wine demi-glace, garlic mashed Yukon gold potatoes and vegetable of the day

SHRIMP ÉTOUFFÉE

A coastal classic featuring Alabama Gulf shrimp smothered in a rich, Creole gravy with a touch of spice over a bed of rice.

third course

choice of

FLOURLESS CHOCOLATE CAKE

Flourless chocolate cake with chocolate sauce, hibiscus syrup, raspberries and fresh whipped cream.

CRÈME BRÛLÉE

Rich custard with a crackling sugar top, served in an Alabama pecan lace cookie

KEY LIME PIE

Sweet, tart and creamy pie served on coconut anglaise.

WHITE CHOCOLATE & SUN-DRIED CHERRY BREAD PUDDING

A decadent bread pudding served on a ginger-caramel sauce.

*The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.