



Large Party Seated Lunch Menu, 2013

\$30 per person – 3 courses

Salads (Choose 1)

Classic Caesar

Croutons, Anchovy,
Parmigiano, Cracked Pepper

The Bonterra Wedge

Iceberg, NC Bacon, Diced Tomato,
Asher Blue Cheese Dressing

Baby Arugula Salad

Shaved Fennel, Sun Dried Tomato,
Balsamic Vinaigrette

Entrées (Choose 2)

**Entrées are Served with Seasonal Market Vegetables & a Starch
(Except for Pasta)**

Fire Roasted Bistro Filet (7 oz.)

Red Wine Sauce

**Penne with Light Cream Sauce (with or
without Shrimp)**

Market Vegetables, Parmigiano, Basil

Heritage Pork Tenderloin

Maple Rosemary Sauce

Lump Crab Cake

Old Bay Remoulade

Prestige Farms All Natural Chicken

Breast

Garlic-Thyme Jus

Seared Sea Scallops

Paprika Oil & Fresh Herbs

JD's Fried Lobster Tail (Add \$21 per order)

Honey Soy Reduction

Desserts (Choose 2)

Molten Chocolate Cake

Crème Anglaise

Red Velvet Cake

Sweet Whipped Cream

Lavender Crème Brûlée

Fresh Berry Compote

Cheesecake

Seasonally Inspired with Raspberry Coulis



Add Appetizers for the Table to Share

Mini Crab Cakes - \$8 per person

Braised Duck Spring Rolls - \$5 per person

Crispy Shrimp Tempura - \$9 per person
Ponzu Dipping Sauce

Our Famous Fried Lobster Tail Bites - \$21 per person

Assorted Charcuterie & Cheeses
with our House Made Crostini & Mustards - \$5.50 per person

Fresh Crudités and Warm House Made Pitas
with a Trio of Spreads - \$5.50 per person
(Choose 3)

Hummus

Chicken Mousse

Smoked Salmon & Goat Cheese

Braised Leek & Parmesan

Roasted Tomato Basil

Bill Schutz, Executive Chef
Michael Long, Sous Chef