

Masters Dinner Menu

APPETIZERS

- Duck Confit Cigar
Orange Syrup
\$12
- Crab Cake
Meyer Lemon Aioli
\$14
- Lamb Lollipops
Mint Jelly Reduction
\$18
- Firecracker Shrimp
Onion Thai Dipping Sauce
\$15

SALADS

- Green Jacket Salad
\$12
- Baby Wedge Salad
\$12

DESSERTS

- Crème Brulee Vanilla Bean
- Warm Pecan Pie
- Chocolate Truffle Cake
\$9

ENTREES

- (2) Fried Lobster Tails
\$44
- Rack of Lamb
\$38
- 6oz. Filet
\$38
- 18oz. Porter House
\$58
- Halibut
\$38
- Surf & Turf
\$58

Vegetable Risotto

- Asparagus/ Wild Mushrooms/
Heirloom Tomatoes/ Asiago Cheese
White Truffle
\$28

SIDES

- Grilled Asparagus
- Crème Spinach
- Haricot Vert
- Truffle Mashed Potatoes
- Loaded Baked Potato
- Sweet Potato Casserole
With Candied Pecans
- Corn Mash
With Bacon Jam
\$6

7PM - 10PM

WEDNESDAY 4/10, FRIDAY 4/12, SUNDAY 4/14, MONDAY 4/15 : NOT AVAILABLE