

APRIL
JAZZ DINNER

1st Course

choice of

House Salad

With Balsamic Vinaigrette

or

Crab Cakes

Served with a Lemon Aioli

2nd Course

choice of

Seared Mahi-Mahi

Served over Wild Rice and Asparagus

With a Tomato Basil Creme Sauce

Chicken Milanese

Lightly Breaded Chicken Breast

Topped with Fresh Arugula, Yellow Tomatoes

Lemon Juice and Olive Oil

Served with Mashed Potatoes & Green Beans

Blackened Steak Salad

Tender Baby Spinach Topped with Smoked

Blue Cheese, Shaved Pickled Red Onion

Cherry Tomatoes, Crispy Bacon Bits and

Blackened Steak Medallions

Served with Blue Cheese Dressing

3rd Course

choice of

Chocolate Madness Cake

or

Sea Salted

Caramel Cheesecake

\$45 Per Person

Plus Tax & 20% Gratuity