

Company Logo or Custom Greeting Here

STARTERS

V Four Leaf Salad

With our house garlic cilantro vinaigrette

Smoked Corn Bisque

Velvety cream corn soup with fresh sweet smoked corn and topped with bacon, cotija cheese, & cilantro

Classic Caesar Salad

Our version of the classic with focaccia croutons

MAIN DISHES

Filet Mignon

Served with whipped potatoes and mixed grilled veggies

Chicken Piccata

Herb brined chicken breast pan roasted with lemon caper butter - Served over orzo

Chili Rubbed Grilled Salmon

Topped with cilantro, garlic, and sun-dried tomato butter - Served with wild rice and mixed grilled veggies

Beyond Meat Chopped Steak

Plant based chopped steak - Topped with grilled onions, mushrooms, and vegan gravy - Served with hand cut fries and sautéed green beans

GF Steakhouse Cobb Salad

Choice of grilled chicken breast, sirloin, or ancho chili rubbed shrimp; with bleu cheese, hard boiled eggs, lardons, roasted corn, tomatoes, and chopped iceberg lettuce tossed in an avocado ranch dressing

DESSERTS

GF Flourless Chocolate Cake

Spiked with Chambord and served with raspberry coulis

Jack Daniel's Pecan Pie

Southern pecan pie served with a Jack Daniel's crème anglaise

V Key Lime Pie

A creamy, tart filling of key lime juice, egg yolks, and sweetened condensed milk in a graham cracker crust. Topped with whipped cream and a lemon macaron

\$55.00 per person+ tax & gratuity
Soft Drinks and Iced Tea included