

Grasslands

Wines

2017 NOBILO SAUVIGNON BLANC

Fresh, crisp and clean with zesty flavors of ripe tropical fruits, especially passionfruit and pineapple with subtle hints of green herbs. The wine is intensely flavored with balanced mouthwatering acidity and a generous finish 21.00

2015 FRANCISCAN CABERNET SAUVIGNON

Deep garnet color. Blackberry and dark cherry with hints of peppercorn, fresh tobacco leaf, dark chocolate, and musk. Rich, full, and textured. Cassis and dark berry with a hint of anise. Dried herbs add to the complexity as the finish lingers with firm, yet finely knit, tannins 28.00

Appetizers

FRIED ARTICHOKEs

Artichokes stuffed with Boursin cheese, breaded and deep fried to a golden brown 10.00

WHISKEY SHRIMP

Jumbo shrimp sauteed and glazed in a Jack Daniel's sauce served over smoked gouda stone ground grits 12.00

Salads

All entrees include your choice of salad

ITALIAN CHOP SALAD

Mixed greens, pepperoni, provolone cheese, artichokes, sun dried tomatoes, and balsamic dressing

STRAWBERRY FETA SALAD

Baby spinach leaves tossed with sliced strawberries, feta cheese, and sliced almonds. Served with raspberry dressing

Be aware of consuming raw or undercooked meats, shellfish or eggs may increase your risk of foodborne illness 11/30/18

Entrees

All entrees include your choice of salad

PAN ROASTED WAHOO

Pan roasted wahoo served with grilled watermelon, daikon radish, and jicama. Finished with wasabi lemon vinaigrette 34.00

14 OUNCE CHAIRMAN'S BONE IN FILET

14-ounce bone-in filet mignon seasoned and char-grilled to your preference. Topped with Maître d'Hôtel butter. Served with crispy smashed fingerling potatoes

42.00

HONEY GARLIC LIME SHRIMP

Blackened large white shrimp covered in a sweet honey garlic lime sauce. Served with couscous and red quinoa 26.00

PAN SEARED STRIP STEAK WITH CHIMICHURRI

Seasoned strip steak pan seared to your preference served with chimichurri sauce 28.00

MEDITERRANEAN CHICKEN PASTA

Sauteed chicken, artichokes, roasted red peppers, sun dried tomatoes, spinach, and garlic tossed in a creamy white wine Boursin cheese sauce. Served with penne pasta and finished with feta cheese 19.00

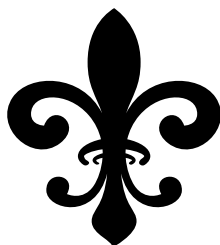
Desserts

CHOCOLATE LAVA CAKE

This is a delightful chocolate experience of erupting ganache over a mountain of moist chocolate cake 7.00

TIRAMISU

Traditional Italian dessert, Mascarpone cheese filling, ladyfingers that have been soaked in espresso with a touch of liqueur. Dusted with cocoa powder 5.00



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