

GRANTS

RESTAURANT and BAR

STARTER

SEASONAL SOUP

(prepared daily by our Chefs)

JAY'S SHREDDED SALAD

*Iceberg, napa cabbage, snow peas, bean sprouts, wasabi peas,
roasted peanuts, honey mustard vinaigrette*

SIMPLE CHOPPED SALAD

cucumber, radish, carrot, chick peas, tomato, olives, red onion, feta, white balsamic dressing

ENTRÉE

MUSTARD BBQ ORGANIC BLACK PEARL SALMON

*corn succotash, peperonata sugar snap peas & basil oil *gf**

OUR SIGNATURE FILET MIGNON

*melted blue cheese, potato puree & native sticky green beans *gf**

DAY BOAT SEA SCALLOPS

*Native zucchini- caponata & yellow tomato coulis *gf**

SPICE ROASTED FREE RANGE BELL & EVANS CHICKEN

Chef's seasonal preparation

DESSERT

PEACH AND BLUEBERRY CRISP

*vanilla ice cream *gf**

WARM CHOCOLATE PUDDING CAKE

dark chocolate ice cream

WHITE CHOCOLATE CHEESECAKE

blueberry preserves, mascarpone whipped cream

Coffee, Tea, Soft Drinks

Per Person: \$50.00 (plus tax and 18% gratuity)