

## FIRST COURSE

Choice of:

Wedge Salad Smoked Bacon, Tomato, Chives & Blue Cheese Dressing

Caesar

Parmesan Croutons

Hummus

Toasted Pine Nuts, Olive Oil, Za'atar & Pita

## **SECOND COURSE**

Choice of:

Steak Tartare

Capers, Cornichon, Roasted Tomato Aïoli

& Waffle Chips

Deviled Egg

Jalapeños, Spicy Mustard & Chives

Teriyaki Meatball

Dijon Aïoli

Shishito Peppers Lemon Soy MAIN COURSE

Choice of:

"Blue Ribbon Style" Fried Chicken

Mashed Potatoes, Gravy & Collard Greens

Grilled Salmon

Asparagus, Mashed Potatoes & Whole Grain Mustard Sauce

Shrimp Provencal

Linguini, Cherry Tomatoes & Spinach

## DESSERT

Chocolate Chip Bread Pudding Vanilla Ice Cream

## ADD ONE GLASS OF WINE

Choice of:

Prosecco, Sparkling Rosé, Rosé, White or Red \$15

\$85 per person

\*Consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

Menu is representative of Blue Ribbon American Grill & Oyster Bar. Menu items and pricing subject to change.