

CAMELLIA ROOM

STARTERS

BEET SALAD 6

tender greens goat cheese citrus vinaigrette walnuts fennel golden, striped & purple beets

LAMB LOLLIPOPS 15

cranberry chutney

CRAB CAKES 15

jalapeño slaw remoulade

FRIED OYSTERS 12

citrus slaw soy reduction srirachea aioli

SEARED SCALLOPS 13

butternut squash prosciutto crisps toasted walnuts anjou pear agrodolce

WEDGE SALAD 6

iceberg blue cheese bacon tomato red onion

CAESAR SALAD 6

ENTREES

MAPLE BOURBON GLAZED VERLASSO SALMON 24

roasted spaghetti squash charred baby carrots maple bourbon glaze

SEARED CHILEAN SEA BASS 32

piquillo pepper coulis marbled potatoes grilled squash chimichurri

BLACKENED REDFISH AND GRITS 23

cajun maque choux sauce Andre Deshotels creole seasoning

SPICY SHRIMP PASTA 20

tomato red onion parmesan cream red pepper gastrique

COQU AU VIN 22

bone in chicken braised with wine pancetta mushrooms pearl onions served on scalloped red potatoes

PRIME RIBEYE 33

butternut squash crispy brussels golden raisins bacon lardons gorgonzola garlic butter

PRIME FILET MIGNON 34

baked potato sautéed asparagus hollandaise sauce

FARMHOUSE BURGER 14

heirloom tomatoes imported cheese frisee
applewood smoked bacon poached farm raised egg pommes frites

DESSERTS

CHEESECAKE 7

choice of bananas foster, strawberry or pecan praline

CHOCOLATE POTS DE CREME 6

KEY LIME PIE 5

CRÈME BRULE 6

EXECUTIVE CHEF: JOSHUA ELDER

SOUS CHEF: ANDRE DESHOTELS

Risk of illness when eating undercooked meats.