

CAMELLIA ROOM

STARTERS

Lamb Lollipops 15

apricot chutney

Crispy Veal Sweetbreads

fennel soubise roasted hazelnuts blood orange sage honey

Smoky Cajun Rockefeller Oysters

Raw ½ dozen – 8 Raw dozen – 16 (served with mignonette tabasco crackers)
Baked ½ dozen – 10 Baked dozen – 20

Crab Cakes 14

jalapeno slaw sauce remoulade

Seared Scallops 12

strawberry balsamic reduction pistachio crumble celeriac puree

Wedge salad 7

iceberg blue cheese bacon tomato red onion

Caesar Salad 7

caesar dressing romain lettuce anchovies croutons grana padano cheese

ENTRÉE

B's Honey Soy Glazed Salmon 25

B's local honey stir fry vegetables coconut lime risotto almond ginger crisp

Herb Crusted Grouper 26

spring succotash fried parmesan polenta cake lemon garlic butter

Blackened Redfish And Grits 24

Cajun Maque Choux sauce creamy cheddar Jimmy Red grits creole seasoning

Pasta Bolognese 22

pappardelle pasta house grind beef tenderloin italian sausage pancetta parmesan cheese

Spicy Shrimp Pasta 23

tomato red onion parmesan cream red pepper gastrique

Grilled Ribeye 29

Crispy spring onion foraged mushrooms mashed potatoes mustard whisky sauce horseradish

Prime Filet Mignon 30

baked potato grilled asparagus mushroom bordelaise sauce

Farmhouse Burger 14

brioche bun grilled onion applewood bacon brie
crisp lettuce poached farm raised egg pommes frites

DESSERTS

New York Cheesecake 7

Choice of: bananas foster bourbon peach pecan praline

Crème Brûlée 6

Crisp bruleed sugar crust fresh berries

Executive Chef: Joshua Elder

Sous Chef: Andre Deshotels

Risk of illness when eating undercooked meats.