



THE EXECUTIVE
DINING ROOM

5 COURSE PRIX FIXE DINNER MENU

1ST COURSE

Caesar Salad

Romaine. Caesar Dressing. Parmesan Cheese. Croutons. Dinner Roll.

2ND COURSE

Butternut Squash Bisque

Butternut Squash. Sage. Maple. Crema. Toast Point

3RD COURSE

Crab Cakes

Crab Cakes. Lemon Segment. Cilantro Avocado Crema.

4TH COURSE

Eye of NY Strip

NY Strip. Mashed Potato. Shrimp Cremosi. Vegetable of the Day.

5TH COURSE

Panna Cotta

Panna Cotta. Raspberry Gelee. Mint. Mixed Berries.

\$45 per person | Bring your significant other and receive \$5 off