

Holiday Boutique Dinner Menu

For shoppers on the go...

Starters

TUNA TARTARE

diced ahi tuna, avocado, cucumber & ginger-soy reduction with crispy wonton chips...15

FILET MIGNON TIPS

~grilled, bronzed, or blackened~ with zip & béarnaise sauces...21

SHRIMP COCKTAIL

presented on ice with cocktail sauce & lemon...17

CARBONARA ARANCINI

creamy pancetta, parsley, and pecorino arancini, roasted cherry tomato marinara, and garden basil pesto...12

Quick Service Selections

PETITE BISTRO TRIO

a mini croissant with cranberry, scallion, & almond chicken salad; a cappuccino cup of tomato bisque; and a small Caesar salad...12

HOME STYLE CHICKEN POT PIE

roast chicken, carrots, celery, roasted pearl onions, peas, sauce velouté, flaky pastry...19

STEAK & GRITS CASSEROLE

Braised steak, tomatoes, creole seasoning, and vegetable trinity topped with southern grits & scallions ...18

VEGETARIAN TORTELLINI

filled with buffalo mozzarella, plum tomatoes, & fresh basil on our house marinara...17

CHICKEN BREAST SALAD

roasted garlic pepper seasoned chicken breast on baby arugula with roasted tomatoes, quinoa, chopped red onion, chickpeas, feta cheese, pita chips, lemon vinaigrette...16

TROPICAL MIAMI SHRIMP SALAD

seared tropical shrimp on chopped romaine with pineapple, raspberries, strawberries, mango-ginger stilton cheese, toasted coconut, & coconut vinaigrette...19

PRIME RIB MELT

roasted and shaved prime rib, caramelized onions, horseradish cream and provolone cheese on a toasted ciabatta roll served with homemade potato chips & fresh fruit...16

Pub Entrées

FILET MIGNON

with your choice of accoutrements six ounces...38 eight ounces...44

CHICKEN SICLIANO

crispy breaded chicken breast with sauce Ammoglio atop angel hair pasta...20

GPYC CRAB CAKE

New Orleans-style remoulade, your choice of accoutrements...34

BRAISED BEEF SHORT RIBS

braised beef short ribs with butternut squash risotto, caramelized brussels sprouts, horseradish gremolata and red wine reduction...36

TODAY'S FRESH CATCH

bronzed, hickory planked, grilled, blackened, sodium-free, or sautéed with broccolini & whipped potatoes...MKT

HALIBUT

pan seared halibut with garden vegetables, crawfish tails, and Beurre blanc...34