

DINNER

APPROACH

Soup du Jour cup/bowl	4/6
Foie Gras pan seared foie, orange confits, fennel dust, brioche toast, pickle	15
Scallops Coquilles St. Jacques	12
Petit Lamb Chops with chimmichurri	12
Boom-Boom Shrimp fried shrimp with boom-boom sauce	10
Fried Oysters corn chow-chow, saffron foam	8
Pimento Cheese Fritters orange marmalade, chives	6

PASTA & SALADS

Hand Crafted Pappardelle Carbonara-Fresh large noodle pasta, creamy egg and grated parmesan sauce tossed with crispy pork belly truffle, and truffle oil	22
Kale and Kamut-Green Kale hearty kamut, dates, toasted almond, apple, and grilled piri-piri chicken skewer, paired with a signature orange saffron vinaigrette	11
Caesar Salad caesar-romaine hearts, grated parmesan, house croutons, caesar dressing, egg	10
Green Jacket summer mixed green lettuce, parmesan, lavash cracker, tomato, red wine vinaigrette	10
Entrée Garden summer mixed green lettuce, cucumber, tomato, black olive, carrot, cheese, egg	9
Salads include choice of grilled, blackened or fried chicken breast. Substitute fried or grilled shrimp for two dollars.	
Dressings : Balsamic vinaigrette, orange saffron vinaigrette, bleu cheese, honey mustard, red wine vinaigrette, ranch, thousand island, Caesar, Italian	

IN FLIGHT

Roasted Garlic Chicken Breast sun-dried tomato cream sauce, green peas, lemon potatoes, parsley oil	24
Miso and Black Garlic Duck great northern beans, mushrooms, asparagus, charred red onion, green apple gastrique	24

SEAFOOD

Potato Crusted Snapper rosemary sauce, wild rice, fall vegetables, tomato foam	24
Salmon Steak corn chow-chow, grits, pea puree, crispy kale, candied citrus peel	24
Fried Shrimp mashed potatoes, corn chow-chow, fall vegetables, horseraddish	23
Blackened Shrimp & Grits crispy pickled okra, smoked pork belly, charred red onion	22

LAND

Filet Mignon rosemary-balsamic reduction, mushrooms, cowboy potatoes, fall vegetable	34
Rib Eye steak butter, sweet potatoes, fall vegetables	32
Veal Chops hand made potato gnocchi, veal demi glace, swiss charred, baby carrots	42
Grilled Boneless Pork Chop local pecan-honey butter, grilled Granny Smith, sweet potato satin	22
Chop Steak smothered with mushrooms and onions, brown gravy, mashed potatoes, fall vegetables	22
Wagyu Bison Burger 10oz char grilled ground wagyu bison, white cheddar, pickled tomatoes, lettuce, rosemary mayonnaise, brioche roll, hand cut fries	16

VEGETARIAN

Grilled Portobello marinated in balsamic and rosemary, wild rice, blistered tomatoes, parsley oil	15
Entrees include side salad. Substitute any side for a baked potato, fall/winter blend (butternut squash, carrots, broccoli, parnsip), or asparagus	

Indicates new menu item

Executive Chef Jason de la Sota, CEC
Revised 09/2020

Items are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs which may contain harmful bacteria may increase your risk of foodborne illness or death, especially if you have certain medical conditions.

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