

Per Person Menu Price: \$35.00

**First Course**

**Classic Caesar**

*hearts of romaine, Parmesan, and croutons*

or

**Mixed Field Greens**

*mixed field greens and a sherry vinaigrette*

**Second Course**

**New York Strip**

*8oz Strip, whipped potatoes, Asparagus, and smoked Tomato butter*

or

**Southern Fried Chicken Breast**

*three cheese macaroni, seasonal slaw, and tasso cream*

or

**Oven Roasted Pork Tenderloin**

*whipped candied sweet potatoes, and hominie succotash*

**Third Course**

**Key Lime Pie**

or

**Chocolate Molten Cake**

Per Person Price: \$45.00

**First Course**

**Classic Caesar**

*hearts of romaine, Parmesan, and croutons*

or

**Mixed Field Greens**

*mixed field greens and a sherry vinaigrette*

**Second Course**

**Painted Hills Filet**

*8oz filet, asiago whipped potatoes, asparagus, and smoked tomato butter*

or

**Blackened Redfish**

*crawfish etouffee, smashed butter bliss potatoes, and garden green beans*

or

**Pork Osso Bucco**

*medley of wild mushrooms, three cheese risotto, and red wine reduction*

**Third Course**

**Vanilla Bean Crème Brulee**

or

**Chocolate Molten Cake**

Per Person Price: \$55.00

**First Course**

**Crab Cakes**

*corn tasso and maque choux*

or

**Fried Goat Cheese**

*citrus honey and pecan crumble*

or

**BBQ Shrimp**

*stone ground grits and green onions*

**Second Course**

**Soup of the Day**

or

**Farmers**

*baby greens, fried chicken livers, grated egg, smoked gouda, and hot bacon mustard dressing*

or

**Classic Caesar**

*hearts of romaine, parmesan, and croutons*

**Third Course**

**Painted Hills Filet**

*8oz filet, asiago whipped potatoes, asparagus, and smoked tomato butter*

or

**Pork Osso Bucco**

*medeley of wild mushrooms, three cheese risotto, and red wine reduction*

or

**Southern Fried Chicken Breast**

*three cheese macaroni, seasonal slaw and tasso cream*

or

**Salmon of the Day**

**Fourth Course**

**Chocolate Molten Cake**

or

**Vanilla Bean Crème Brulee**

Per Person Price: \$55.00

Per Person Price: \$65.00

**First Course**

**Crab Cakes**

*corn tasso and maque choux*

or

**Fried Goat Cheese**

*citrus honey and pecan crumble*

or

**Tenderloin Tostada**

*prime beef, goat cheese, monterey Jack, pico de gallo, and baby greens*

**Second Course**

**Soup of the Day**

or

**Farmers**

*baby greens, fried chicken livers, grated egg, smoked gouda, and hot bacon mustard dressing*

or

**Classic Caesar**

*hearts of romaine, parmesan, and croutons*

**Third Course**

**Cowboy Ribeye**

*bone in ribeye, southern hash browns, and bandera butter*

or

**Blackened Redfish**

*crawfish etouffee, smashed butter bliss potatoes, and garden fresh green beans*

or

**Pork Osso Bucco**

*medeley of wild mushrooms, three cheese risotto, and red wine reduction*

or

**Salmon of the Day**

**Fourth Course**

**New York Cheese Cake**

or

**Chocolate Molten Cake**

or

**Vanilla Bean Crème Brulee**