

JAMES JENNINGS  
*Executive Chef*  
AND STAFF

## FIRST BITES

CREAM OF CRAB  
jumbo lump, chives

CHILLED GAZPACHO (V)  
yellow tomatoes, peaches, bell peppers, red onion, EVOO

ICEBERG COBB  
bacon, bleu cheese, tomato, egg, avocado ranch

SMOKED SALMON CAESAR  
fresh radishes, pumpernickel, toasted parmesan

2 PIECE LAMB CHOPS  
bourbon, dark chocolate, herb almonds

## DINNER

STEAK FRITES  
flat iron, truffle fries, grilled asparagus, city cafe steak sauce

MURRAY'S ROASTED CHICKEN  
locally raised, airline breast, grilled corn on the cob, fresh herbs,  
apricot glaze, quinoa tabouli, pan jus

ORGANIC SALMON PAD THAI  
teriyaki glaze, lo mein noodles, broccoli, red peppers, peanuts, scallions, bean sprouts

GRILLED BRONZINI  
whipped potatoes, spinach, melted cherry tomatoes, charred lemon, beurre blanc

SOMETHING VEGAN (V)  
ratatouille stuffed tomato, quinoa, sauteed spinach, tomato vinaigrette, balsamic glaze

## DESSERT

JAMES' BREAD PUDDING  
white & dark chocolate, caramel sauce

WARM BLONDIE ALA MODE  
Vanilla Ice Cream, chocolate & caramel sauces, fresh berries

RASPBERRY LEMON CHEESECAKE  
graham cracker crust, raspberry puree, whipped cream, berries