

RIDGWAY

Bar & Grill

First Course

Backfin and Lump Crab Cake
Corn and Sweet Red Pepper Cream

Chef's New England Clam Chowder

Caesar Salad
White Balsamic Caesar Vinaigrette

House Made Mozzarella and Beef Steak Tomato
Basil Oil

Entrees

Pan Roasted Florida Pink Shrimp
Sweet Corn Grits Cake, Fried Green Tomato
Tasso Ham Gravy

Sauteed Snapper Piccata
Fresh Lemon, White Wine, Butter & Capers
Haricots Verts, Crisped Potato Slice

Grilled Center Cut Filet of Beef
Mashed Potatoes, Red Wine Demi-Glace

Veal Chop
Grilled Vegetables, Confit of Garlic and Veal Jus

Desserts

Chocolate Mousse Cake

Key Lime Tart ~ Sweet Cream

\$58 per person