

DUELING PIANOS

We are excited to welcome seasoned musicians Lew Taylor and Nick Berkin for Dueling Pianos in the Dining Room. Reservations are available on OpenTable. Dinner for the show will be a buffet and drink services will be available. Seatings start at 5:30 p.m. and performance runs 6 p.m. - 9 p.m.

COASTAL SELECTION

ATLANTIC SMOKED SALMON

Pickled onions, chopped eggs

POACHED TIGER SHRIMP

Cocktail sauce

SOUP AND SALAD

CREAMY CRAB BISQUE

Sourdough croutons

LIVING GREENS SALAD

Pickled onions, roasted tomato, cucumber, creamy avocado and lime dressing

ROASTED VEGETABLE AND BARLEY

Arugula, pine nuts, feta cheese, herb vinaigrette

SIDES

BOURSIN MASHED POTATO

GRILLED ASPARAGUS AND TOMATO

Crispy prosciutto

ROASTED CAULIFLOWER

Brown butter, parmesan cheese

KIDS SELECTIONS

ROASTED CHICKEN

MAC AND CHEESE

GREEN BEANS

HOUSE TOSSED SALAD

ENTRÉES

CARVED PRIME RIB OF BEEF*

Au jus, creamy horseradish sauce

WHITE WINE POACHED ARCTIC CHAR

Citrus broccolini, blistered tomato, lemon beurre blanc

HERB MARINATED CHICKEN BREAST

Spinach and mushroom ragout

BLACKENED SHRIMP AND GRITS

Cheddar grits, bacon, spicy cream sauce

SWEET ENDINGS

VANILLA CRÈME BRÛLÉE

WARM HOMESTEAD DONUTS

Vanilla ice cream, chocolate and caramel sauce

TROPICAL CHEESECAKE COUPES

CHOCOLATE MOUSSE TRIFLES

ASSORTED COOKIES AND BROWNIES

\$75 ADULTS, \$38** CHILDREN 6 - 12
COMPLIMENTARY FOR CHILDREN 5 & UNDER**

RESERVATIONS CAN BE MADE ON [OPENTABLE.COM](https://www.opentable.com) UNDER THE DINING ROOM

***Tax additional, gratuity not included.*

**Items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*