



Group Tour Lunch #3 2019

SERVED

Petite Steak House Caesar Salad (GF-no croutons)

Creamy garlic dressing, brioche croutons, Reggiano cheese

ENTREES

House Made Seasonal Pasta

Spinach-ricotta ravioli, sun-dried tomato blush sauce-July-October

Butternut Squash-Pumpkin Ravioli-parmesan-sage cream-November-February

Mushroom Ravioli-Truffle-parmesan cream-March-June

Sautéed Jumbo Gulf Shrimp

Seasonal risotto, Meyer lemon aioli

DESSERT

Tiramisu

Dark rum dipped cookies, finished with cream

Food	\$21 per person includes house made bread and butter, water
Tax	6%
Gratuity	20% of the final bill, excluding tax

Beverage Packages-

Non-alcoholic Beverage station including, soda, iced-tea and lemonade-\$1.50 per person

Coffee and hot tea Station-\$1.50 per person