

# Southern Style Regional American Cuisine

April 10, 2024

## **Appetizer**

Tomato Pie

*On a Bed of Roasted Red Pepper Sauce with Green Onion Basil (D,E)*

## **Soup**

Frogmore Stew

*Crab, Shrimp, Sausage, Southern Vegetables, and Spicy Seasoned Broth (SF)*

## **Salad**

*(choose 1)*

Watermelon and Watercress

*Citrus Shallot Dressing (GF, V)*

Tomato Basil Salad

*Polenta Croutons (GF, V)*

## **Entrée**

*(choose 1)*

Cajun Cornmeal Crusted Catfish

*Remoulade, Roasted Tomatoes, and Southern Macaroni and Cheese (D, E, F)*

Country Captain Chicken

*Braised Curried Chicken in a Spiced Tomato Sauce with Raisins, Almonds, Toasted Coconut, and Bacon Over White Rice (GF, N)*

Mississippi Pork Chop

*Pan Seared Ranch Seasoned Chop with Onions, Pepperoncini Jus, Garlicky Green Beans, and Sweet Potato Mash*

Braised Short Ribs

*Mashed Potatoes Rutabaga and Collard Greens, Carrots and Red Wine Demi-glace (D)*

## **Dessert**

*(choose 1)*

Chef Todd's Restaurant Desserts Class

*Offering a selection of house made desserts*

**Menu subject to change to ensure the freshest product available**

*D-Dairy, E-Egg, F-Fish, GF-Gluten Free, N-Nuts, P-Peanuts, S-Soy, SF-Shellfish, V-Vegetarian*

*\$39.<sup>95</sup> / meal plus tax and service charge*