

SAMPLE MENU
Items Subject to Change



**PRIME
FEATURES**

~ APPETIZER ~

NEW ORLEANS-STYLE SHRIMP
Mushrooms, tomato Cajun sauce, focaccia toast

Pairs perfectly with

50 Degrees by Schloss Johannisberg Riesling, Rheingau, 2015

~ ENTREES ~

CREOLE SHRIMP
Cheesy chorizo grits, Creole sauce, baby spinach

Pairs perfectly with

Elouan Pinot Noir, Oregon, 2016

BRONZED REDFISH*
Creole relish stewed

Pairs perfectly with

Jermann Pinot Grigio, Friuli, Italy, 2016

SKREI COD*
Simply seared; choice of lemon butter sauce
or sweet soy vinaigrette, chef's vegetables

Pairs perfectly with

Famille Perrin Dry Rosé, Cotes du Rhone, France, 2017

*Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness. We use ingredients that contain all major FDA allergens. Please inform your server if a person in your party has a food allergy or special dietary need.