

Pewter Rose Bistro

ENTREES

Crabcake Entrée . 20

creamed corn . collards . apple tartar sauce .

Lasagna . 19

Pasta and Provisions pasta . mushroom duxelle . sautéed spinach .
butternut squash . gruyere cheese . sofrito .

Herb Encrusted Lamb Rack . 29

kalamata couscous . sautéed broccolini . tzatziki .

Grilled Pork Tenderloin . 22

truffle mac & cheese . smoky collard greens . crispy prosciutto .
pan jus . balsamic reduction .

Seared Grouper Filet . 25

orange & pineapple risotto . grilled asparagus . fennel citrus salad .
marinated & grilled jumbo shrimp .

Teriyaki Glazed Local Short Rib . 24

wasabi potato salad . grilled baby bok choy . crispy wontons . kimchi .

Filet . 27

sweet corn basil risotto . grilled zucchini and squash .
crab beurre blanc . Lucky Leaf micro greens .

Grilled Skin On Salmon Filet . 22

mushroom & red pepper bread pudding . melted cherry tomatoes . grilled asparagus .

Seafood Risotto . 23

pan seared scallops . shrimp . mussels . tomatoes . gremolata .
Lucky leaf sunflower sprouts .

Meatloaf . 17

braised red cabbage . mashed potatoes . bordelaise . crispy leeks .

Ricotta Gnocchi . 18

roasted marcona almonds . grated grana padano . roma tomato confit . baby arugula .
garlic & rosemary vodka sauce .

Roasted Airline Chicken Breast . 18

all natural chicken . jalapeno & cheddar grit cake . charred tomato relish . cilantro
chimichurri . crispy spinach .

parties of 6 or more may have gratuity added

Executive Chef - Brent Martin
Sous Chef - Michael Jampole