

# CAET private dining menu

## [ Appetizers ]

### [ meat & cheese board ]

assortment of cured meats & cheeses \$5 per person

### [ shrimp toast ]

parmesan, shrimp \$3.50 per person

### [ lobster roll ]

fried tails, Tabasco aioli, Salad days' lettuce & tomato, Gil's brioche roll \$15 per person

### [ lamb sliders ]

curried tzatziki, feta, pickled onion, arugula and Gil's brioche \$12 per person

### [ pimento cheese toast ]

bacon jam, Gil's country bread \$5 per person

### [ Walker's Portobello fries ]

horseradish comeback \$3.50 per person

### [ mini Walkers crabcakes ]

herb butter \$12 per person

### [ bacon stuffed mushrooms ]

\$2 per person

### [ beef tenderloin crostinis ]

Horseradish sauce \$250 per tenderloin

### [ mini dessert ]

\$2.75 mini

## [ Salads ]

### [ BLT ]

bib lettuce, bacon, tomato, pickled onion, crumbled blue cheese, roasted poblano ranch \$5/ \$9

### [ house ]

field greens, tomato, shaved red onion, feta, basil vinaigrette \$5/\$9

## [ Entrees ]

### [ gulf fish ]

Wilted arugula and parmesan risotto, shrimp butter \$mkt

### [ redfish anna with lump crab meat ]

garlic mash, thin beans, charred tomato lemon butter \$32

### [ 8 oz. hereford filet ]

bacon-cheddar mash, sautéed asparagus, red wine demi \$35

### [ new Orleans' bbq shrimp and grits ]

original grit girl pepper jacks cheese grits \$28

### [ 12oz Bone-In Pork Chop ]

Goat cheese polenta, asparagus, madeira demi glace \$32

### [ airline chicken breast ]

garlic mash, thin beans, mushroom sauce \$26

### [ seared scallops ]

Wilted arugula and parmesan risotto, shrimp butter \$31

### [ moulard duck breast ]

Original grit girl pepperjack cheese grits, asparagus, madiera demi glace \$32

## [ Dessert ]

*All desserts \$8.5*

### [ lemon tart ]

Blackberry coulis

### [ blueberry crumble cake ]

Buttermilk ice cream

### [ platinum blondie ]

coffee ice cream