

## **Presidential Convention Menu**

### **First Course Options**

#### **BORDER WALL**nut salad

*Chopped walnuts, red onions, tossed  
with mixed greens and a cranberry Dijon vinaigrette.*

#### **‘MAKE AMERICA GRAPE AGAIN’**

*Green grapes, candied pecans & lemon mayo  
on a bed of Iceberg lettuce served with Saltine crackers*

#### Oysters **BARACK O’FELLER**

*Six Gulf Oysters baked on the half shell with cream cheese, spinach & panko bread crumbs.*

#### **CLINTON**ION Soup

*French onion soup topped with a cheesy crostini.*

### **Entrée Options**

#### **tRUMP** Roast

*Slow cooked rump roast with forked mashed potatoes and steamed veggies*

#### **SECRETARY OF STEAK**

*Grilled Ribeye Steak with a twice baked potato and green beans with onions and garlic*

#### **IT’S THE EGG**CONOMY Fritata

*Egg frittata with potatoes, onions and goat cheese  
served with toast points topped with cream cheese & chutney*

#### **FEEL THE BOARN**

*Penne pasta with Andouille-style boar sausage, cherry tomatoes, kale & red onion  
in a spicy marinara sauce topped with parmesan cheese*

### **Dessert Options**

#### **SPRAY TAN**gerine sorbet

#### **HILLARY’S Homemade Cookies**

*“I supposed I could have stayed home and baked cookies and had teas, but what I decided to do  
was fulfill my profession which I entered before my husband was in public life.”*

*-Hillary Clinton in a NBC interview in 1992*

Three Grand Mariner Chocolate cookies.

*Three courses - \$25 per person*

*With wine pairings \$35*

*Available July 18-21 and July 25-28*