



RSVP for the #BSHExperience three course dinner with IntoxiKate September 10th

Appetizer

Choice of One

Salad of Organic Seasonal Greens
with Fresh Tomatoes

Classic Caesar Salad

Creamy Lobster Bisque

Entrée

Choice of One

USDA Prime Dry Aged Rib Eye Steak

Grilled to perfection, served with a medley of the vegetables of the day

Filet of Chilean Sea Bass

Cooked in its own juices and seasoned with a drizzle of extra virgin olive oil and lemon, served with vegetables of the day

Pasta Primavera

Noodles, tossed with spring vegetables, extra virgin olive oil and garlic

Chicken Milanese

Breast of Organic Chicken, Pounded and Lightly Dusted with Bread Crumbs, served with Fresh Tomatoes and Mozzarella Salad

Dessert

Chef's Selection

Freshly Brewed Tea,
Coffee, and Decaffeinated Coffee