

~Shareable Starters~



Shrimp Cocktail \$24

Six cold jumbo shrimp served with HRC cocktail sauce

Steak Calamari \$22

Flash fried calamari served with a sweet chili citrus sauce on the side

Feta Flatbread \$18

Grilled flatbread topped with wilted spinach, caramelized onions, artichoke hearts, roasted red peppers and Feta cheese; roasted in the oven until golden brown

Mac and Cheese with Crab \$20

Macaroni pasta tossed in a velvety rich cheese sauce with sweet Crab pieces, finished with crispy prosciutto

Crispy Creole Mushrooms \$14

Battered mushrooms tossed with Cajun seasonings, quickly fried, served with pepper rings and a side of tangy creole sauce

Baked Brie En Croute \$24

Fresh Brie cheese wrapped in puff pastry with toasted walnuts, brown sugar and dried cranberries; finished with a black berry chutney sauce; served with assorted crackers

Presidential Hors d' Oeuvre Duo \$18

Layers of flaky phyllo brushed with butter, encasing a balsamic fig cream cheese filling; served over a balsamic reduction with a prosciutto crisp

Oysters Rockefeller \$16

Three baked oysters topped with a blend of chopped spinach with Anise flavored liqueur, topped with buttery herb breadcrumbs

Escargot Bourguignon \$18

Escargot baked in a crock with garlic butter, topped with a soft pastry shell

