



Gary Fields in the President's Room

To Start

Choice of

–Cream of Oyster Soup with Brie–
Piri-Piri, and Scallions

–Jackson's Unique Mixed Greens Salad–
As presented by your server

Entreés

Choice of

–Beef Strip Loin Rubbed with Tandoori Spices–
Slow-roasted and thick-sliced with curry-spiced buttermilk, fried Vidalia onions, tomato ginger chutney, roasted garlic and chickpea mashed potatoes, and grilled asparagus

–Stuffed Wood-Fired Free Range Chicken Breast–
Filled with prosciutto, shrimp, smoky cheddar cheese with wild mushroom risotto gratin, and spinach and artichoke sauté

–Pesto and Sun-Dried Tomato Breadcrumb-Crusted Yellow Edge Grouper–
Served with balsamic caramelized onions, fresh basil butter sauce, Mediterranean cucumber salad, and griddled red rice cakes

To Finish

Choice of

–Crème Brûlée with Fresh Berries–

–Triple Chocolate Cheese Cake–