



Restaurant will donate **\$3** from each lunch sold. Food Bank will provide 9 meals from this donation.

Vegetarian (V) 
 Gluten Free (GF)
 Cleverley's Choice (CC)

Note: *COFFEE, TEA OR SOFT DRINK INCLUDED

Lunch Menu

\$25 PER PERSON
 One choice per course

APPETIZERS

Field of Greens Salad (GF)

mixed greens, tomato, carrots, cucumber, sweet sherry vinaigrette

Seasonal Harvest Salad

grapes, candied pecans, goat mixed greens, honeycrisp apples, cheese crouton, red onion, tomato, poppyseed dressing

Roasted Poblano Soup

creamy Poblano with crispy tortilla strips

Deviled Eggs

Hackleback caviar, chive

Wagyu Meatballs (3)

RC Ranch Craft Wagyu, spicy tomato, sauce, mozzarella, parmesan, grilled crostini

Watermelon Tostadas (2)

marinated watermelon, avocado, jalapeno, tofu crumble, gochujang aioli, cilantro

Buffalo Chicken Dip

shredded chicken, hot sauce, blue cheese, chive, tortilla chips

ENTRÉE

Chicken Sandwich Choice of Crispy or Grilled

focaccia, lettuce, mozzarella, applewood smoked bacon, avocado, tomato, chipotle aioli, rosemary and parmesan fry mix

Blackened Redfish Tacos (GF)

corn tortillas, pico de gallo, shredded lettuce, avocado, chipotle aioli, street corn casserole

Wagyu Patty Melt

RC Ranch Craft Wagyu, caramelized onion, cheddar cheese, jalapeño, chipotle aioli, rosemary parmesan fries

Hearsay Bistro Steak (+\$9/order)

sliced Denver steak, mashed potatoes, garlic green beans, peppercorn and mushroom sauce

Chicken Milanese

panko crusted, tomato, capers, artichoke, garlic green beans, lemon cream sauce

Pesto Pasta Primavera

fettuccini, fresh tomato, zucchini, yellow squash, artichoke, mushroom, parmesan, basil pesto



Restaurant will donate **\$5** from each dinner sold. Food Bank will provide 9 meals from this donation.

Vegetarian (V) 
Gluten Free (GF)
Cleverley's Choice (CC)

Note: MANAGER'S WINE BOTTLE SELECTION \$35

Dinner Menu

\$39 PER PERSON
One choice per course

APPETIZERS

Avo-Cucumber Salad (GF)

sliced avocado, cucumber ribbons, mixed greens, tomato, queso fresco, sweet sherry vinaigrette

Cheesesteak Egg Rolls (2)

smoked brisket, bell pepper, cheddar, sweet chili sauce

Kung Pao Calamari and Shrimp

lightly fried calamari, shrimp, jalapeño, bell pepper, beans sprouts

Seasonal Harvest Salad

grapes, candied pecans, goat mixed greens, honeycrisp apples, cheese crouton, red onion, tomato, poppyseed dressing

Wagyu Meatballs (3)

RC Ranch Craft Wagyu, spicy tomato, sauce, mozzarella, parmesan, grilled crostini

Coconut Crusted Shrimp (3)

sweet chili and Ginger Sauce

Cup of Gumbo

shrimp, crab, chicken and sausage. Award Winning

Watermelon Tostadas (2)

marinated watermelon, avocado, jalapeno, tofu crumble, gochujang aioli, cilantro

ENTRÉE

Chimichurri Grilled Lamb Chops

(+\$11 order)

New Zealand lamb chops with broccolini and fingerling potatoes

Baked Stuffed Chicken

spinach, sun dried tomato and goat cheese stuffed chicken, garlic green beans, red wine jus

Crab Crusted Redfish

(+\$4/Order)

red pepper coulis, garlic green beans, lemon butter sauce

Kung Pao Salmon

glazed East Coast salmon, cilantro rice, bacon Brussels sprouts

Bacon Wrapped Shrimp and Grits

stuffed with crab, jalapeño and mozzarella, cheddar grits, Creole sauce

Seared Jumbo Scallops (3)

(+\$7/order)

summer Succotash and brown butter

Grilled Ribeye

(+\$15/order)

12oz ribeye, herb butter, mashed potatoes, bacon Brussels sprouts

Fettuccini and "Meatballs" (V)

plant based meatballs, spicy tomato sauce, parmesan

DESSERT

Creme Brulee

vanilla custard, fresh fruit

Hearsay Bread Pudding

vanilla bean ice cream, caramel sauce

Ice Cream Sundae

vanilla bean ice cream, chocolate sauce, candied pecans