

Choice of an appetizer or salad, entrée, dessert and a non-alcoholic beverage

Appetizers

Cornmeal Fried Oysters atop Four Cheese Tortellini Tossed with Country Ham, Fresh Basil and Roasted Garlic Cream

Fried Eggplant Fingers with Tomato Basil Sauce, Fresh Parmesan

Grilled Scallops, Green Apple Cider Beurre Blanc, Grilled Apple Wedge and Petit Greens

Portabella Fries topped with sautéed Crawfish tails in a L.A. hot sauce Beurre Blanc

Fried Green Tomatoes, Lump Crabmeat, Lemon Beurre Blanc, White Truffle oil

Salads

Caesar Salad with Anchovies and House-made Croutons

Dunleith Salad, Mixed Greens, Mandarin Oranges, Purple Onion, Almonds, Dunleith dressing

The "Montgomery" Salad, Mixed Greens, Hearts of Palm, Tomato – Cucumber relish, Chopped Mixed Nuts, Blue cheese, Basil and a Tomato vinaigrette

Pastas

Pecan Crusted Chicken Breast tossed with Mushrooms, Red Onions, Garlic and a Pesto Cream Sauce with Bowtie Pasta

Shrimp tossed with Bacon, Sun Dried Tomato, Artichoke Hearts, Garlic, Roasted Shallot, Penne Pasta and tossed in Basil Oil

Entrees

Grilled Pork Tenderloin, Creamed Sweet Potato, Stir-fried Collard greens, Sweet and Sour Demi

Pan Seared Duck Breast, Andouille and Potato Hash, Sautéed Spinach, Chili Cream Sauce

Grilled Salmon on top a bed of Julienne Vegetables, topped with Dill Hollandaise and Mousse Stuffed Potatoes

Seafood "Castle-let" with Shrimp, Scallops, and Lump Crabmeat on a bed of Risotto topped with Hollandaise

Grilled New York Strip with our own Dunleith Steak Sauce, Roasted Garlic Mashed Potatoes and a Sautéed Vegetable Medley

Pecan Crusted Tilapia, Spinach and Mushroom Risotto, Crawfish Beurre Blanc

Desserts

Berry Bliss Crisp

Traditional Crème Brulee

Assorted Ice Creams and Sorbets