



## sharing plates

The menus include iced tea, soda, coffee & continuous service of ten sharing plates to sample the favorite flavors.

Substitutions may be made on similar plates. Please ask for details.

### \$27

per person

*allergy substitutions available for additional charge*

#### WHIPPED FETA

Ⓢ topped with olive oil & diced cucumbers  
served with ⓁⓋ grilled rustic bread

#### ⓈⓁⓋ DIVVY DEVILED EGGS

radish sprouts,  
Thai chili & wasabi spiced

#### ⓈⓁⓋ SIZZLIN' SHRIMP

blackberry bbq, divvy dust,  
jalapenos & bacon

#### BEER CHEESE FONDUE

served with fried pita triangles  
& soft pretzel bites

#### POLLO PICANTE PUFFS

shredded chicken, crème fraiche, taco dust,  
roasted corn pico & charred salsa verde

#### CORN CRÈME BRULÉE

jalapenos, Parmesan & red sea salt

#### Ⓢ PORTERHOUSE TEASERS

grilled NY strip, tenderloin,  
smoky sea salt & garlic butter

#### ⓈⓁⓋ SQUASH TOTS

lavender agave Dijon dipping sauce

#### BROWNIE BITES

chocolate mud brownie  
cherry bourbon glaze & cocoa nibs  
vanilla crumb blondie  
strawberries & whipped cream

#### ⓁⓋ BISCUIT BEIGNETS

powder sugared served with Ⓢ chocolate sauce,  
ⓈⓁⓋ strawberry puree & Ⓢ butterscotch bourbon glaze

### \$34

per person

*gluten-free substitutions available with no charge*

#### BRULÉED BRIE

black mission fig jam, green apples,  
agave nectar & toasty crostinis

#### ⓈⓁⓋ EDAMAME HUMMUS

served with fresh veggies  
& baked multigrain chips

#### Ⓛ SEARED SESAME TUNA

teriyaki & Thai chili glaze,  
pineapple & crushed wasabi peas

#### Ⓢ CRISPY GOAT CHEESE

herb gluten-free panko crusted cakes, balsamic glaze,  
basil pesto & charred tomato confit

#### Ⓢ DUCK TENDERS

spiced buttermilk soaked & herb gluten-free panko crusted  
with Southern white creamy bbq

#### ⓈⓁⓋ BLISTERED BRUSSELS SPROUTS

red pepper flakes, pine nuts & roasted garlic

#### Ⓢ BLACK & BLUE TENDERLOIN

signature divvy dust,  
bruléed gorgonzola & balsamic glaze

#### LOBSTER MAC & CHEESE

Parmesan herb panko bread crumbs

#### Ⓢ SWEET TASTERS

frozen chocolate mousse  
caramel, peanut butter glaze & red sea salt  
crème brulee cups  
classic vanilla & strawberries

#### APPLE POTSTICKERS

cinnamon sugared pastries  
& caramel sauce

additional vegan, gluten-free & lactose-free selections available upon request

Gluten free, lactose free or vegan? Look for the symbols: ⓈⓁⓋ