



\$48.00 / PERSON

APPETIZER (CHOOSE 1)

Autumn Pear Salad



Fresh grilled pears with arugula, spinach, and baby kale, shredded brussels sprouts, radish, pickled red onion tossed with our honey herb vinaigrette.

Pot Stickers

Crispy chicken and vegetable pot stickers served with our honey soy Thai dipping sauce.

Corn Riblets

Sweet corn on the cob quartered and grilled with Memphis sweet BBQ sauce and served with a honey chive butter sauce for dipping.

ENTREES (CHOOSE 1)

French Onion Braised Short Rib

Tender beef short ribs braised in house made caramelized French onion demi, served with mashed potato and topped with Gruyere toast.

Honey Lime Chicken And Avocado

Cecil's rice stacked with grilled honey lime chicken Breast and fresh sliced avocado.

Stuffed Zucchini Boat

Baby spinach, mushrooms, red peppers and house made vegan Ricotta, in a baked zucchini boat and served with Cecil's rice.

AAA Sirloin

Grilled Canadian AAA 7oz sirloin served with Cecil's creamy cowboy garlic butter dipping sauce and your choice of potato or rice and chef's vegetables.

DESSERT (CHOOSE 1)

Decadent Chocolate Brownie



Our decadent flourless double chocolate brownie.

Banana Foster Cheesecake Split

Cheesecake Factory banana foster cheesecake alongside Cecil's soft vanilla ice cream and shaved chocolate.

Godiva Double Chocolate Cheesecake Split

Cheesecake Factory Godiva double chocolate cheesecake alongside Cecil's soft vanilla ice cream and shaved chocolate.

