



Noble's Private Dining Dinner Menu "The Signature"

First Course

(Please choose two for your guests to choose from)

Organic Lettuce Salad with Tomatoes, Cucumbers and Shallot-Herb Vinaigrette
Hearts of Romaine Caesar, Oven Roasted Tomatoes, Shaved Parmesan and Croutons
Tomato Basil Bisque with Goat Lady Chevre & Basil

Main Course

(Please choose three for your guests to choose from)

Pan Seared Angus Beef Tenderloin, Sauce Bordelaise

White Fish (Fresh Availability Selection)

Pan Seared Yellow Fin Tuna

Grilled Front Steak

Grilled Scottish Salmon

Grilled Ashley Farms' Chicken

Grilled Veal Tenderloin with Veal Glaze

Dessert

(Please choose two for your guests to choose from)

Warm Chocolate Cake

Noble's Crème Brulee

Seasonal Cobbler or Crisp

Coconut Crème Cake

Noble's Sorbet Selection of the Day

\$55.00 per person, plus tax and gratuity

Prices and Availability subject to change