

# Maestro's

RESTAURANT

## MAESTRO'S OPENING ACT

### Antipasti Table

Enjoy an extensive feast of more than 30 items including gourmet salads, artisan cheeses, rustic breads, crackers, cured meats and more.

### SOUP

**Split Pea with Ham Hock** | **House Seafood Bisque** *GF*

### ENTRÉES (SELECT ONE)

#### **Fanny Brice's Famous Chops**

Chef-carved, herb-marinated pork chop, roasted fingerling potatoes, garlic broccolini and fruit chutney

#### **Suggested Wine:**

Clos De Los Siete Malbec \$15/\$62

#### **Encore Grouper**

Seared black grouper, sesame jasmine rice, steamed bok choy and miso sauce

#### **Suggested Wine:**

Kendall Jackson Reserve Chardonnay \$17/\$68

#### **Show-Stopping Chicken**

Braised chicken thigh, southern white cheddar grits, stewed bell peppers and tomato sauce

#### **Suggested Wine:**

Whitehaven Sauvignon Blanc \$16/\$65

#### **Jazzed-Up Baby Back Ribs**

Dry-rubbed baby back ribs, coleslaw, smoked gouda mac and cheese with guava barbecue sauce

#### **Suggested Wine:**

Cooper & Thief Red Blend \$16/\$65

#### **Rhythm and Blues Pasta**

Impossible beef cacciatore over spaghetti

100% plant-based vegan entrée

### DESSERT

Selection of sweets crafted by our pastry chef inspired by *Funny Girl*

**\$55.50**

Main entrée, soup, antipasti table and dessert

Please ask your server about our options for kids under 12 years of age.

Cashless payments are preferred.

20% gratuity will be added to parties of six or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of a foodborne illness.

