



## *Cobblestone Dinner Menu – \$45 per person*

### *Starters*

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#### **She Crab Soup**

A Tobacco Company tradition.  
Prepared with delicate crab, dry sherry  
and diced peppers.

#### **Company Salad**

Wild field greens, shredded carrots, cherry  
tomatoes and sliced cucumbers with your  
choice of dressing.

#### **Soup du Jour**

Prepared fresh daily by our Chefs.

### *Entrees*

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#### **Slow Roasted Prime Rib of Beef**

A signature entrée for over 35 years.  
12 ounces of slowly roasted prime rib, served with  
au jus, buttery whipped potatoes,  
and vegetable du jour.

#### **Glazed Pork Tenderloin**

Molasses glazed grilled pork tenderloin  
served with whipped sweet potatoes,  
roasted Brussels sprouts and homemade  
apple butter.

#### **Grilled Salmon**

Grilled Northern Atlantic salmon with a sweet  
corn, tomato, and avocado relish, grilled  
asparagus and a fig infused balsamic glaze.

#### **Company Chicken**

Lightly breaded and sautéed breast of chicken  
with artichokes, sun dried tomatoes, and  
shiitake mushrooms in a sherry cream sauce served  
with buttery whipped potatoes.

### *Desserts*

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#### **Key Lime Pie**

Florida key lime pie in a gingersnap-pecan crust,  
topped with whipped cream and  
served on raspberry sauce.

#### **Chocolate Cheesecake**

Layered chocolate mousse with chocolate shavings  
and a hint of raspberry.

INCLUDES BEVERAGE SERVICE OF TEA, SODA, AND COFFEE

TAX (11.3%) AND GRATUITY (20%) ARE NOT INCLUDED



*James River Dinner Menu – \$55 per person*  
*Appetizers*

Served family style

**Steak Sashimi**

Four ounce filet blackened with seasoning and seared rare. Served sliced over wasabi mashed potatoes and drizzled with beer mustard sauce.

**Coconut Shrimp**

Large black tiger shrimp battered in flaky coconut and deep fried.

*Starters*

**She Crab Soup**

A Tobacco Company tradition.  
Prepared with delicate crab, dry sherry and diced peppers.

**Soup du Jour**

Prepared fresh daily by our Chefs.

**Caesar Salad**

Crisp romaine, imported Parmesan cheese and garlic croutons in our own Caesar dressing.

**Company Salad**

Wild field greens, shredded carrots, cherry tomatoes and sliced cucumbers with your choice of dressing.

*Entrees*

**Slow Roasted Prime Rib of Beef**

A signature entrée for over 35 years. 12 ounces of slowly roasted prime rib, served with au jus, buttery whipped potatoes, and vegetable du jour.

**Mahi Mahi**

Blackened Mahi Mahi with a jalapeño honey black bean cake, red and yellow tomato salsa, topped with cilantro lime crème fraîche.

**Grilled Salmon**

Grilled Northern Atlantic salmon with a sweet corn, tomato, and avocado relish, grilled asparagus and a fig infused balsamic glaze.

**Glazed Pork Tenderloin**

Molasses glazed grilled pork tenderloin served with whipped sweet potatoes, roasted Brussels sprouts and homemade apple butter.

**Company Chicken**

Lightly breaded and sautéed breast of chicken with artichokes, sun dried tomatoes, and shiitake mushrooms in a sherry cream sauce served with buttery whipped potatoes and vegetable du jour.

*Desserts*

**Key Lime Pie**

Florida key lime pie in a gingersnap-pecan crust, topped with whipped cream and served on raspberry sauce.

**Chocolate Cheesecake**

Layered chocolate mousse with chocolate shavings and a hint of raspberry.

INCLUDES BEVERAGE SERVICE OF TEA, SODA, AND COFFEE

TAX (11.3%) AND GRATUITY (20%) ARE NOT INCLUDED



*Commonwealth Dinner Menu – \$65 per person*  
*Appetizers*

Served family style

**Steak Sashimi**

Four ounce filet blackened with seasoning and seared rare. Served sliced over wasabi mashed potatoes and drizzled with beer mustard sauce.

**Fried Oysters**

Hand Breaded Fresh Local Oysters served with Spicy Aioli and Red Pepper Vinaigrette.

**Ahi**

Ruby red tuna dipped in Asian spices and sesame seeds, seared rare, over sesame ginger slaw with pickled ginger and wasabi and drizzled with a beer mustard sauce.

*Starters*

**She Crab Soup**

A Tobacco Company tradition. Prepared with delicate crab, dry sherry and diced peppers.

**Soup du Jour**

Prepared fresh daily by our Chefs.

**Caesar Salad**

Crisp romaine, imported Parmesan cheese and garlic croutons in our own Caesar dressing.

**Wasabi Caesar Salad**

A spicy twist on our classic Casesar. Crisp romaine, imported Parmesan cheese, and garlic croutons in wasabi Caesar dressing with bleu cheese crumbles.

*Entrees*

**Slow Roasted Prime Rib of Beef**

A signature entrée for over 35 years. 12 ounces of slowly roasted prime rib, served with au jus, buttery whipped potatoes, and vegetable du jour.

**Seared Scallops**

Pan seared diver sea scallops served over roasted green pepper risotto, with creamy pesto sauce.

**Company Chicken**

Lightly breaded and sautéed breast of chicken with artichokes, sun dried tomatoes, and shiitake mushrooms in a sherry cream sauce served with buttery whipped potatoes and vegetable du jour.

**Company Crab Cake**

Seared jumbo lump crab cakes with roasted butternut squash, grilled asparagus, a fried yellow tomato, and Cajun tartar sauce.

**Glazed Pork Tenderloin**

Molasses glazed grilled pork tenderloin served with whipped sweet potatoes, roasted Brussels sprouts and homemade apple butter.

*Desserts*

**Key Lime Pie**

Florida key lime pie in a gingersnap-pecan crust, topped with whipped cream and served on raspberry sauce.

**Chocolate Cheesecake**

Layered chocolate mousse with chocolate shavings and a hint of raspberry.

**Peach Melba Cheese Pie**

Mary Martin's famous recipe served on raspberry sauce with sliced peaches.

INCLUDES BEVERAGE SERVICE OF TEA, SODA, AND COFFEE

TAX (11.3%) AND GRATUITY (20%) ARE NOT INCLUDED