

Keedra's Kitchen Dinner Menu



MENU EXPERIENCES

SALAD EXPERIENCES

Berry Kale Salad - Fresh kale, feta cheese, shaved toasted almonds, fresh strawberries, blueberries and cranberries, tossed in a house made toasted ginger vinaigrette dressing

Seasonal Harvest Salad - Fresh mixed greens, cucumbers, exotic cheese, honey glazed pecans, and chopped red onions, seasonal fruit tossed in a house made vinaigrette dressing

Classic Caesar Salad - Roman lettuce wedge, parmesan cheese, house made cornbread croutons, and a house made caesar dressing

MAIN COURSE EXPERIENCE

Stuffed Salmon (*Parmesan or Seafood*)

Butter Herb Slow Roasted Roasted Cornish Hen

Smothered Turkey Legs over Rice

Creamy Cajun Shrimp and Crab Linguini

**Pan Seared Chilean Sea Bass

Herb and Dijon Crusted Lamb Chops

Pan Seared Steak w/ a Portobello Cognac Cream Sauce

Jumbo Lump Crab Cakes

Broiled Lobster Tail in a Creamy Garlic Butter Sauce

**Prime Rib and Au Jus

Pan Fried Trout Stuffed with Deviled Crab

**Slow Cooked Short Ribs over Smoked Grits

COMPLIMENTS (choice of 2)

Jasmine Rice Pilaf
Confetti Yellow Rice
Sesame Hoisin String Beans
Lemon and Sea Salt Asparagus
Creamed Spinach
Oven Roasted Broccolini
Crispy Brussel Sprouts
Sweet Corn Medallions
Roasted Vegetable Medley
(onions, squash, zucchini, carrots, eggplant)
Bourbon Sweet Potato Medallions
Scratch Made Red Skin Mashed Potatoes

DESSERT (choose one)

Southern Peach Cobbler - spiced rum marinated peaches, a homemade cobbler crust, and a scratch made vanilla whip cream

Drunkin Banana Puddin - banana custard flavored with bourbon, banana fosters bananas, ginger snap cookies, and a scratch made vanilla whip cream

Chocolate Espresso Cake - espresso flavored mascarpone between chocolate cake layers and topped with a chocolate ganache and macerated berries

Sweet Potato Cake - moist cake, spiced and topped with a butter maple glaze

Starting at:
\$60 per person
\$65 with dessert

Pricing Based on Menu Choices