

# REGIONAL AMERICAN CUISINE - SPRING 2026

\$20 PER PERSON (INCLUDES 8.25% TAX)

DINNER SEATINGS: 7:00PM  
TUESDAYS FEBRUARY 17 THROUGH MAY 6

LUNCH SEATINGS: 11:15AM, 11:30AM, 11:45AM  
TUESDAYS AND WEDNESDAYS SEPTEMBER 17 THROUGH MAY 6

TO MAKE RESERVATIONS, PLEASE VISIT OPEN TABLE. RESERVATIONS OPEN 14 DAYS PRIOR TO YOUR CHOSEN DATE.

## Alabama & Louisiana *February 17 & 18*

SOUPS

ROASTED SWEET POTATO & CARROT SOUP  
OR  
SHRIMP, SWEET CORN, & ROASTED RED BELL PEPPER CHOWDER

SALADS

NOLA BAYONA-STYLE CAESAR SALAD  
OR  
LOUISIANA SUNBURST SALAD

ENTREES

CREOLE DUSTED PORK CHOP, PIMENTO CHEESE GRITS, SAUTEED GREEN BEANS, CREOLE SAUCE  
OR  
GRILLED SALMON, SAUTEED SPINACH, SKILLET RED BEANS & RICE, CAFÉ DE PARIS AOILI

DESSERT

DARK CHOCOLATE BREAD PUDDING WITH NOLA BOURBON SAUCE

## New England February 22 through March 11

SOUPS

NEW ENGLAND STYLE CLAM CHOWDER  
OR  
SENATE BEAN SOUP

SALADS

MIXED GREENS, PEARS, CHERRIES, BLUE CHEESE, WALNUTS, BROWN BUTTER VINAIGRETTE  
OR  
ARUGULA & FRISEE LETTUCES, ROASTED BEETS, CRISPY MUSHROOMS, CARROTS, HERBED VINAIGRETTE

ENTREES

BAKED COD WITH MUSHROOMS, PARSLEY POTATOES, CAPERS & TOMATOES  
OR  
MAPLE GLAZED CHICKEN BREAST, SPRING SUCCOTASH, ROSEMARY JUS, APPLE CRANBERRY RELISH

DESSERT

NEW ENGLAND APPLE & OATMEAL CRISP

## Arizona & New Mexico *March 17 through April 8*

SOUPS

NAVAJO THREE SISTERS SOUP  
OR  
CHICKEN CHILE COLORADO SOUP

SALADS

QUINOA SOUTHWEST SALAD WITH CREAMY CHIPOTLE DRESSING  
OR  
ARIZONA CHOPPED SALAD

ENTREES

NEW MEXICO-STYLE PORK WITH RED CHILES, MEXICAN RICE, SOUTHWEST VEGETABLE SAUTÉ  
OR  
SAUTEED TORTILLA CRUSTED WHITEFISH, SOUTHWEST VEGETABLE & POTATO RAGOUT, COWBOY CAVIAR

DESSERT

ARIZONA SUNSHINE LEMON PIE WITH CRÈME CHANTILLY

## California's Napa Cuisine April 14 through May 6

SOUPS

CALIFORNIA FARMERS MARKET VEGETABLE SOUP  
OR  
CARROT & ORANGE PUREE SOUP

SALADS

THE HOLLYWOOD BROWN DERBY COBB SALAD  
OR  
MIXED GREENS, GRAPES, & GOAT CHEESE SALAD WITH NAPA VALLEY CHAMPAGNE VINAIGRETTE

ENTREES

GRILLED HERB-INFUSED CHICKEN BREAST, SPRING ASPARAGUS RISOTTO, SUN DRIED TOMATO & BASIL BEURRE BLANC  
OR  
NAPA SEAFOOD CIOPPINO WITH GARLICKY CROUTONS

DESSERT

SPRING GARDEN RHUBARB & STRAWBERRY CRISP