

# REGIONAL AMERICAN CUISINE - SPRING 2026

\$20 PER PERSON (INCLUDES 8.25% TAX)

DINNER SEATINGS: 7:00PM  
TUESDAYS

LUNCH SEATINGS: 11:15AM, 11:30AM, 11:45AM  
TUESDAYS AND WEDNESDAYS

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

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## Alabama & Louisiana February 17 & 18

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### 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

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## Arizona & New Mexico March 17 through April 8

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### 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

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## New England February 22 through March 11

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### 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

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

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### 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