

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