

Courtyard at Crane Dinner Menu

Homeland Security Law Training Program

Choice of Soup or Salad:

House Salad – Fresh field greens with Roma tomatoes, cucumber, carrots, red onions & choice of dressing

Beer Cheese Soup – Crane Cottage classic recipe, served with ciabatta croutons and fresh herbs

Choice of Entrée:

All entrees served with freshly baked vegetable bread.

Braised Short Rib Cannelloni – Parmesan Monray, red sauce, mirepoix, braising jus reduction

Or

Grilled Shrimp and Grits – Georgia white shrimp, Logan Turnpike smoked Gouda grits, Cajun Tasso red eye gravy and scallion

Or

Roasted Greek Chicken – Boned half chicken, garlic, oregano, pan juices, roasted lemon, duck fat and herb roasted fingerling potatoes, dressed arugula and local farm vegetable du jour

Or

Fresh Catch of the Day – Chef's daily creation, served with starch and local farm vegetable du jour

Or

Zucchini Parppadelle – Ribbons of zucchini, garlic, white wine, fresh tomato, roasted artichoke, smoked tofu & pomadaro sauce

\$29.87 per person

Taxes & gratuities not included. Adult beverages & dessert available at additional cost.

<http://www.jekyllclub.com/dining/courtyard-at-crane/>