

UTC Taste of Fall 3 Course Dining Experience
Dinner

SALAD CHOICE

HOUSE OR CAESAR SALAD

ENTRÉE CHOICE

8OZ FILET MIGNON

A Tender, Hand Cut, Closely Trimmed Steak on our Open Oak Fire Grill with Our Signature Seasoning and served with Garlic Whipped Potatoes

PARMESAN CRUSTED SEABASS

Fresh Chilean Sea Bass Seared with a Parmesan Herb Crust, and Topped with a Basil, Artichoke, and Shallot Beurre Blanc. Served with a Marinated Grilled Asparagus.

PEACH BOURBON PORK CHOP

Herb Marinated, Bone In, Center Cut Pork Chop Grilled and Topped with a Sweet Peach Bourbon Glaze. Served on top of Fresh Sauteed Kale and Garlic Whipped Potatoes

DESSERT CHOICE

Choice of Chocolate Mousse Cake or Florida Orange Cake