



Giselle
October 17th, 2025

SOUP

Lobster Bisque

SALAD

Arugula Chopped Salad

Cucumber, Tomato, Red Onion, Pepita Seeds, Avocado, White Balsamic

Mini BLT Salad

Baby Iceberg Wedge, Bacon, Cucumbers, Tomato, Blue Cheese, Buttermilk Ranch

Served with Fresh Baked Dinner Rolls and Whipped Butter

ENTREES

Braised Short Rib

Mushrooms, Marsala

Roasted Chicken Breast Florentine

Ricotta, Penne Pasta Primavera

SIDES

Roasted Asparagus and Baby Carrots

Au Gratin Potatoes

DESSERTS

Chef Selection of Desserts

Includes Iced Tea, Soft Drinks and Coffee Service

Additional beverages are available for purchase

(\$40 per person, Includes tax not gratuity)

Consuming raw or undercooked meats, poultry, seafood,

Shellfish, or eggs increases your risk of foodborne illness

Please call 210-212-0916 for Reservations or email joe.garcia@tobincenter.org