

*~ To Start the Evening ~*

*Moet Imperial Split*

*&*

*Chocolate Dipped Strawberries*

*~ To Follow, the Chef Recommends a Choice of ~*

*Jumbo Lump Crabmeat Cocktail with Creole Remoulade*

*Pan Seared Ahi Tuna with Fresh Grapefruit and Wasabi Drizzle*

*Classic Steak Tartar served with Herb Croutons*

*~ Continuing ~*

*Salad of Organic Field Greens with Walnuts, Fresh Pineapple, Cherry Tomatoes  
& Goat Cheese with Balsamic Vinaigrette*

*or*

*Crisp Romaine Salad with Parmesan Croutons and Creamy Caesar Dressing*

*~ for the Main Course ~*

*Dover Sole from the Coast of Holland with Classic Sauce Meunière, Deboned Tableside*

*Surf and Turf ~ Grilled 8oz. Filet Mignon with Baked 8 oz. Lobster Tail*

*Grilled 14 oz. Bone in Veal Chop Oscar*

*~ to Finish ~*

*Crème Brûlé with Seasonal Berries*

*or*

*Stack of a Trio of Chocolate Parfaits*

*\$95.95 per person*

*Menu selections required three days in advance.*

*20% Service Charge & 7% Sales Tax will be added to all Charges*