



FESTIVITY MENU

SOUP

Seafood Bisque or
Chef's Soup Du Jour

SALAD

Choice of :
House with Choice of Dressing
Caesar with Classic Caesar Dressing
Hearts of Iceberg with Bleu Cheese Dressing

ENTREES

12 oz Filet Mignon
18 oz Cowboy Cut Ribeye
14 oz New York Strip Au Poivre
Pan Seared Rockfish with Jumbo Lump Crabmeat & Lemon Caper Beurre Blanc
Jumbo Lump Crabcakes
Double Cut Free Range Chicken Breast

OPTIONAL ADD ON *

Sautéed Jumbo Shrimp
Jumbo Lump Chesapeake Bay Crab Cake
Pan Seared Sea Scallops
*Additional \$15.95/person
Cold Water Lobster Tail Meat
*Additional \$16.95/person

SIDES

Grilled Asparagus and Twice Baked Potato

DESSERT

Chocolate Torte
Fresh Seasonal Berries with Crème Anglaise
New York Style Cheesecake with Seasonal Berries

Served with Freshly Baked Bread with Butter
Choice of Coffee or Tea

\$72 per Person

*All Food & Beverages are subject to Sales Tax and 18% Service Charge
Prices Subject to Change After 30 Days