



# FESTIVITY MENU

## SOUP

Seafood Bisque or Chef's Soup Du Jour

## SALAD

Choice of :

House with Choice of Dressing

Caesar with Classic Caesar Dressing

Iceberg Wedge with Bleu Cheese Dressing

## ENTREES

12 oz Filet Mignon

18 oz Cowboy Cut Ribeye

14 oz New York Strip Au Poivre

Pan-Roasted Chilean Sea Bass with Lemon-Caper Beurre Blanc

Lump Crab Cakes

Garlic & Thyme Marinated Statler Chicken Breast

## OPTIONAL ADD ON \*

Sautéed Jumbo Shrimp

Cold Water Lobster Tail Meat

Lump Crab Cake

\*Additional \$23.95/person

Pan Seared Sea Scallops

\*\*Additional \$21.00/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 Iced Tea

\$105.95 per Person

\*All Food & Beverages are subject to Meals & Sales Tax and 18% Service Charge

**Prices Subject to Change**