

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

Pan Seared Sea Scallops

*Additional \$21/person

Cold Water Lobster Tail Meat

*Additional \$21.95/person

Lump Crab Cake**

**Additional \$22.95/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 Iced Tea

\$92.95 per Person

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

Prices Subject to Change

06.2022