

Creed's

SEAFOOD AND STEAKS

\$110.00

Hors d'oeuvres

Cheese & Fresh Vegetables, Margherita bites, Crab and Spinach Au Gratin Crostini

First course

Chef's Soup Feature, Lobster Bisque with Snipped Chives

Or Wild Mushroom, with Truffle croutons, fine herbs

Second Course

Baby Kale-Spinach Blend

Poached pears, shredded cabbage, celery, goat cheese, toasted pecans, creamy cherry vinaigrette

Traditional Caesar, Crisp romaine, cracked black pepper croutons, Locatelli cheese

Classic Iceberg Wedge

Applewood smoked bacon, tomatoes, hardboiled egg, buttermilk bleu cheese dressing

Entrée

(All entrées are served with a 7oz cold water Maine lobster tail)

10oz New York Strip Steak

Sour cream-smashed Yukon gold potatoes, garlic buttered haricot verts, brandy peppercorn sauce

8oz Center Cut Filet Mignon

Sour cream-smashed Yukon gold potatoes, garlic buttered haricot verts, sauce Béarnaise

16oz Ribeye Steak

Sour cream-smashed Yukon gold potatoes, garlic buttered haricot verts, Roquefort demi-glace

Mustard – Herb Crusted Rack of Lamb

Sour cream-smashed Yukon gold potatoes, garlic buttered haricot vert, chianti demi-glace

Dessert

Pistachio Chocolate Layer cake, Pistachio butter cream filling, chocolate glaze, white chocolate blossoms, house made whipped cream, fresh mint, pistachios

Bourbon Vanilla Bean Crème Brulee, Ginger tropical fruit salsa, house made whipped cream, fresh mint

Creed's Cheesecake, Graham cracker crust, revolving sauce

Fresh Berries, Whipped cream, mint

Coffee and Tea