

Creed's

SEAFOOD AND STEAKS

\$60.00

First course

Chef's Soup Special

Classic Iceberg Wedge

Applewood smoked bacon, hardboiled egg, buttermilk bleu cheese dressing

Traditional Caesar

Crisp romaine, cracked black pepper croutons, locatelli cheese

Entrees

Braised Beef Short Rib

Sour cream-smashed Yukon gold potatoes, Brussel sprouts, carrots, pearl onions, red wine demi-glace

Pan Seared Texas Rubbed Prime Reserve Pork Chop

Loaded roasted red bliss potatoes, sautéed baby spinach, bourbon apple butter

Jumbo Lump Crabcakes

Wild rice blend pilaf, garlic buttered asparagus, chipotle tomato cream sauce

Baked Scottish Salmon stuffed with Crab Soufflé

Wild rice blend pilaf, Broccolini, celery root cream sauce

Dessert

Creed's Cheesecake

Graham cracker crust, Chef's sauce

Grand Marnier Dark Chocolate Mousse

House made whipped cream, orange zest and fresh mint

Coffee/Tea