

Creed's

SEAFOOD AND STEAKS

\$60.00

First course

Chef's Soup Feature

Classic Iceberg Wedge

Applewood smoked bacon, hardboiled egg, buttermilk bleu cheese dressing

Traditional Caesar

Crisp romaine, cracked black pepper croutons, locatelli cheese

Entrees

6oz Center Cut Filet Mignon

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

Pan Seared Prime Reserve Pork Chop

Butternut squash mac and cheese, sauté baby spinach, warm cherry compote

Jumbo Lump Crab cakes

Wild rice blend pilaf, garlic buttered asparagus, smoked paprika cream sauce

Baked Scottish Salmon

Sundried tomato-basil pesto crusted, wild rice blend pilaf, broccolini

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