

Creed's

SEAFOOD AND STEAKS

\$70.00

Hors d'oeuvres

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

First course

Chef's Soup Feature or Lobster Bisque, with Snipped Chives

Second Course

Classic Iceberg Wedge

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

Traditional Caesar

Crisp romaine, cracked black pepper croutons

Entrees

Pan Seared Texas Rubbed Prime Reserve Pork Chop

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

6oz Center Cut Filet Mignon

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

Jumbo Lump Crabcakes

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

Sesame seared Rare Yellowfin Tuna

Stir fry vegetable sweet soy risotto, wasabi crema

Dessert

Grand Marnier Dark Chocolate Mousse

House made whipped cream, orange zest and fresh mint

Creed's Cheesecake

Graham cracker crust, revolving sauce

Coffee and Tea