

# *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 Special 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***

### ***Mustard-Herb Crusted Rack of Lamb***

Sour cream-smashed Yukon gold potatoes, Garlic buttered haricot verts, Chianti demi-glace

### ***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, smoked paprika cream sauce

### ***Sesame seared Rare Yellowfin Tuna***

Wasabi scented brown jasmine rice, ponzu poached broccolini, pickled ginger beurre blanc

## ***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***