

Creed's

SEAFOOD AND STEAKS

\$78.00

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

Wild Mushroom Soup with Truffle croutons, fine herbs

Second Course

Traditional Caesar

Crisp romaine, cracked black pepper croutons, Locatelli cheese

Classic Iceberg Wedge

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

Entrees

Mint Gremolata 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, chipotle tomato cream sauce

Sesame seared Rare Yellowfin Tuna

Stir fry vegetable sweet soy risotto, wasabi crema

Dessert

Bourbon Vanilla Bean Crème Brulee

Apple-walnut caramel, house made whipped cream and fresh mint

Grand Marnier Dark Chocolate Mousse

House made whipped cream, orange zest and fresh mint

Coffee/Tea