

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

Baby Kale-Spinach Blend

Poached pears, shredded cabbage, celery, goat cheese, toasted pecans, creamy cherry vinaigrette

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

Mustard-Herb Crusted Rack of Lamb

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

8oz 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

Bourbon Vanilla Bean Crème Brulee

Ginger tropical fruit salsa, house made whipped cream and fresh mint

Grand Marnier Dark Chocolate Mousse

House made whipped cream, orange zest and fresh mint

Coffee/Tea