

# Creed's

SEAFOOD AND STEAKS

**\$98.00**

## **Hors d'oeuvres**

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

## **First course**

***Chef's Soup special or Lobster Bisque*** with Snipped Chives

***Wild Mushroom*** with Truffle croutons, fine herbs

## **Second Course**

### ***Harvest Greens***

Dried cranberries, diced apples, toasted walnuts, fried goat cheese crouton, creamy white balsamic vinaigrette

### ***Traditional Caesar***

Crisp romaine, cracked black pepper croutons, locatelli cheese

### ***Classic Iceberg Wedge***

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

## **Entrees**

### ***10oz. New York Strip Steak and Shrimp***

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

### ***8oz. Center Cut Filet Mignon Oscar***

Sour cream-smashed Yukon gold potatoes, asparagus, jumbo lump crabmeat, sauce béarnaise

### ***Grilled Scottish Salmon & Jumbo Lump Crab cake***

Wild rice blend pilaf, vegetable du jour, celery root cream sauce

### ***Yellowfin Tuna & Grilled Scallops***

Wild rice blend pilaf, vegetable du jour, lemon-grass ponzu sauce

## **Dessert**

***Pistachio Chocolate Layer cake***, Pistachio butter cream filling, chocolate glaze, white chocolate blossoms, house made whipped cream, fresh mint, pistachios

***Bourbon Vanilla Bean Crème Brulee***, apple walnut caramel, house made whipped cream, mint

***Creed's Cheesecake***, Graham cracker crust, revolving sauce

***Fresh Berries***, Whipped cream, mint

***Coffee/Tea***