

*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 Feature or Lobster Bisque** with Snipped Chives

**Wild Mushroom** 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, 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 asparagus, jumbo lump crabmeat, sauce béarnaise

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

Wild rice blend pilaf, vegetable du jour, Smoked Paprika Cream

**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**, Ginger tropical fruit salsa, house made whipped cream, mint

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

**Fresh Berries**, Whipped cream, mint

**Coffee/Tea**