



\$110

Hors d'oeuvres

Cheese and Fresh Vegetables, bruschetta, lamb chops, crab & spinach au gratin crostini, shrimp cocktail

First course

Chef's Soup Special

Lobster Bisque
Snipped Chives

Wild Mushroom
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

Entree

10oz New York Strip Steak
Sour cream-smashed Yukon gold potatoes, garlic
buttered haricot verts, brandy peppercorn sauce

8oz Center Cut Filet Mignon
Sour cream-smashed Yukon gold potatoes, garlic
buttered haricot verts, sauce bearnaise

16oz Ribeye Steak
Sour cream-smashed Yukon gold potatoes, garlic
buttered haricot verts, Roquefort demi-glace

Mustard – Herb Crusted Rack of Lamb
Sour cream-smashed Yukon gold potatoes, garlic
buttered haricot vert, chianti demi-glace

All entrées are served with a 7oz cold water Maine lobster tail

Dessert

Expresso Dark Chocolate Mousse
Callebaut dark chocolate, pumpkin whipped cream, mint

Bourbon Vanilla Bean Crème Brulee
Cherries jubilee spiked with amaretto, whipped cream, fresh mint

Creed's Cheesecake
Graham cracker crust, revolving sauce

Fresh Berries
Whipped cream, mint

Coffee/Tea