



\$70

## Hors d'oeuvres

Cheese & Fresh Vegetables, Margherita bites, Crab & Spinach au gratin crostini

### First course

Chef's Soup Special

Lobster Bisque  
Snipped Chives

### Second Course

Classic Iceberg Wedge  
Applewood smoked bacon, tomatoes,  
hardboiled egg, buttermilk bleu cheese dressing

Traditional Caesar  
Crisp romaine, cracked black pepper croutons,  
locatelli cheese

## Entrees

Mustard-Herb 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, 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  
Cherries jubilee spiked with amaretto, whipped cream, fresh mint

Creed's Cheesecake  
Graham cracker crust, revolving sauce