



\$98

Hors d'oeuvres

Cheese and Fresh Vegetables, Asian filet skewers, crab & spinach au gratin crostini, shrimp cocktail

First Course

Lobster Bisque
Snipped Chives

Wild Mushroom
Truffle croutons, fine herbs

Chef's Soup special

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 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 bearnaise

Grilled Scottish Salmon & Jumbo Lump Crabcake
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

Espresso Dark Chocolate Mousse
Callebaut dark chocolate, pumpkin whipped cream, fresh mint

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

Creed's Cheesecake
Graham cracker crust, revolving sauce

Fresh Berries
Whipped cream, mint

Coffee/Tea