

Creed's

SEAFOOD AND STEAKS

\$115.00

Hors d'oeuvres

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

First course

Lobster Bisque, Snipped Chives

Wild Mushroom, Truffle croutons, fine herbs

Second Course

Traditional Caesar

Crisp romaine, cracked pepper croutons, locatelli cheese

Classic Iceberg Wedge

Julienne carrots, tomatoes, hardboiled egg, green-goddess dressing

Entrée

(All entrées are served with a 6oz cold water Maine lobster tail)

10oz New York Strip Steak

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

6oz Center Cut Filet Mignon

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

16oz Lancaster, Pa. Ribeye Steak

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

Lemon Locatelli Herb Crusted Rack of Lamb

Sour cream-smashed Yukon gold potatoes, garlic buttered haricot vert, chianti demi-glace

Grilled Scottish Salmon

Cucumber, watermelon, feta salad, raspberry prosecco foam

Dessert

Dark Chocolate Peanut Butter Mousse, *House made whipped cream, fresh mint*

Bourbon Vanilla Bean Crème Brulee, *Raspberries, house made whipped cream, fresh mint*

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

Fresh Berries, *Whipped cream, mint*

Coffee / Tea