

Creed's

SEAFOOD AND STEAKS

\$65.00

First course

Wild Mushroom Soup
Truffle croutons, fine herbs

Classic Iceberg Wedge
Julienne carrots, tomatoes, hardboiled egg, green-goddess dressing

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

Entrees

Texas Dry Rub Organic French Chicken Breast
Sour cream–smashed Yukon gold potatoes, garlic buttered haricot verts

Twin 4 oz. Filet Mignon and Shrimp Skewers
*Sour cream–smashed Yukon gold potatoes,
garlic buttered haricot verts, chianti demi glaze*

Jumbo Lump Crabcakes
Wild rice blend pilaf, garlic buttered asparagus, sweet corn saffron sauce

Dessert

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

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

Coffee/Tea