

Creed's

SEAFOOD AND STEAKS

\$80.00

Hors d'oeuvres

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

First course

Wild Mushroom Soup

Truffle croutons, fine herbs

Lobster Bisque

Snipped chives

Second Course

Traditional Caesar

Crisp romaine, cracked pepper croutons, Locatelli cheese

Classic Iceberg Wedge

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

Entrees

Texas Dry Rub Organic French Chicken Breast

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

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, sweet corn saffron sauce

Sesame seared Rare Yellowfin Tuna

Roasted corn salsa, serrano pepper cream

Dessert

Creed's Cheesecake

Graham cracker crust, Chef's revolving sauce

Dark Chocolate Peanut Butter Mousse

House made whipped cream, fresh mint

Coffee/Tea