- FIRST COURSE -

Choice of...

Table 13 House Salad

field greens, red onion, heirloom tomatoes, cucumbers, carrots, roasted chickpeas, goat cheese, balsamic vinaigrette

Caesar Salad

whole leaf hearts of romaine, roasted garlic caesar dressing, whole anchovies, shaved parmesan

Lobster Bisque

lobster knuckle meat & sherry-chantilly cream

- ENTRÉE -

Choice of...

Lemon Caper Chicken

pan seared & served with lemon caper beurre blanc, heirloom tomatoes, artichoke hearts, & mashed potatoes

6oz Prime Filet Mignon & Shrimp

6oz prime center cut tenderloin with maître d'butter & 2 grilled jumbo shrimp, served with mashed potatoes & roasted vegetables

Salmon Meuniere

pan seared fresh atlantic salmon with a brown butter sauce, served over green beans amandine

Shrimp Scampi

grilled jumbo shrimp, garlic butter, tomato, spinach, lemon beurre blanc, & angel hair pasta

Pasta Primavera (VEGETARIAN)

angel hair pasta, fresh seasonal vegetables, beurre blanc

- DESSERT -

Choice of...

Table 13's Famous Chocolate Cake Lemon Ricotta Cheesecake

No substitutions or modifications, please.

Consuming raw or undercooked meat, poultry, seafood, pork, shellfish, or eggs may increase the risk of food illnesses.

10/5/23