

- FIRST COURSE -

Choice of...

Caesar Salad

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

Table 13 House Salad

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

Lobster Bisque

lobster knuckle meat & sherry-chantilly cream

- ENTREE -

Choice of...

6oz or 9oz Prime Filet Mignon

maitre d' butter, roasted garlic mashed potatoes & gravy, roasted vegetables

16 oz Prime Ribeye

maitre d' butter, roasted garlic mashed potatoes & gravy, roasted vegetables

Chilean Sea Bass

potato & herb crusted, with mushroom risotto, asparagus, & lemon beurre blanc

Lemon Caper Chicken

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

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.