

- **FIRST COURSE** -

Choice of...

Table 13 House Salad

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

Caesar Salad

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

Lobster Bisque

lobster meat & sherry-chantilly cream

- **ENTRÉE** -

Choice of...

Lemon Caper Chicken

pan seared with sautéed heirloom tomatoes & artichokes, served with roasted garlic mashed potatoes

6oz Prime Filet Mignon & Shrimp

6oz prime center cut tenderloin with maître d' butter & 2 grilled jumbo U-10 shrimp, served with mashed potatoes & house vegetables

Salmon Meuniere

pan seared fresh atlantic salmon with a brown butter sauce, served with mashed potatoes & house vegetables

Shrimp Scampi

angel hair pasta with tomatoes & spinach in a buttery white wine dill sauce

Pasta Primavera (VEGETARIAN)

angel hair pasta, fresh seasonal vegetables in a white wine butter sauce

- **DESSERT** -

Choice of...

Table 13's Famous Chocolate Cake

Lemon Ricotta Cheesecake