

- **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, herb vinaigrette*

Lobster Bisque

lobster meat & sherry-chantilly cream

- **ENTREE** -

Choice of...

6 or 9oz Prime Filet Mignon

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

16 oz Prime Ribeye

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

Chilean Sea Bass

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

Lemon Caper Chicken

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

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