

- FOR THE TABLE -

**Mini Crab Cakes**

*louis dressing*

**Jumbo Shrimp Cocktail**

*tangy cocktail sauce & chive oil*

**Bacon Wrapped Dates**

*stuffed with bleu cheese, wrapped in applewood bacon, dusted in chili & brown sugar*

- SOUP & SALAD -

*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, whole anchovies, shaved parmesan*

**Lobster Bisque**

*lobster meat & sherry-chantilly cream*

- ENTRÉE -

*Choice of...*

**9oz Prime Filet Diane Style**

*house diane sauce with mushrooms & shallots, over roasted garlic mashed potatoes*

**16oz Ribeye**

*grilled to perfection, served with roasted garlic mashed potatoes & grilled asparagus*

**Surf 'n Turf**

*6 oz prime filet mignon with a 5 oz cold water lobster tail topped with truffle demi sauce & white wine butter, served with roasted garlic mashed potatoes*

**Chilean Sea Bass**

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

**Seafood Scampi**

*lobster, crab, shrimp, scallops, & mussels, with tomatoes & spinach in a buttery white wine dill sauce over angel hair*

**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**