



Table 13
Fine Dining * Music * Cocktails

First Course *Choice of...*

Table 13 House Salad

field greens, red onion, heirloom tomato, cucumber, carrot, zesty herb vinaigrette

Caesar Salad

whole leaf hearts of romaine, shaved parmesan, anchovy, caesar dressing

Lobster Bisque

creamy & savory with chopped lobster

Entrees *Choice of...*

Pan Seared Lemon Caper Chicken

*sautéed heirloom tomatoes and artichokes with a lemon caper butter sauce
served with mashed potatoes and house vegetables*

6 oz Prime Filet Mignon & Shrimp

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

Salmon Meuniere

*pan seared fresh atlantic salmon with a brown butter sauce
served with mashed potatoes and house vegetables*

Shrimp Scampi

*grilled jumbo shrimp, spinach, tomatoes, parsley, & scampi butter
served on a bed of pasta*

Steak Diane

*8 oz of seared sliced tenderloin, mushrooms, shallots, garlic, & cognac cream sauce
served with mashed potatoes and house vegetables*

Butternut Squash Ravioli ^V

sage, garlic, EVOO, house vegetables

Desserts

Chef's Selection