

# Table 13

Fine Dining \* Music \* Cocktails

First Course *Choice of...*

## Caesar Salad

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

## Table 13 House Salad

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

## Lobster Bisque

*creamy & savory with chopped lobster*

Entrees *Choice of...*

## 6 oz Filet & 2 Grilled Shrimp

*roasted garlic mashed potatoes & gravy, house vegetables*

## 9 oz 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*

## Potato & Herb Crusted Sea Bass

*mushroom & asparagus risotto, asparagus, lemon beurre blanc sauce*

## Pan-Seared Lemon Caper Chicken

*lightly breaded with lemon caper butter, heirloom tomatoes,  
artichoke hearts, roasted garlic mashed potatoes, house vegetables*

## Salmon Oscar

*lump crab, bearnaise, asparagus, roasted garlic mashed potatoes, house vegetables*

## Butternut Squash Ravioli <sup>V</sup>

*sage, garlic, EVOO, house vegetables*

Desserts

## Chef's Selection