

Table 13

Fine Dining * Music * Cocktails

Amuse-Bouche

Mini Crab Cake

louis dressing

Appetizer *Choice of...*

2 pieces each

Jumbo Shrimp Cocktail

tangy cocktail sauce & chive oil

Shaved Seared Tenderloin Crostini

whipped goat cheese & basil pesto

Bacon Wrapped Scallops

mango salsa

Soup & Salad *Choice of...*

Table 13 House Salad

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

Caesar Salad

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

Center Cut Wedge Salad

bleu cheese crumbles, tomato, egg, pancetta, pickled red onion, smokey roquefort dressing

Lobster Bisque

rich & creamy with chopped lobster

Entrée *Choice of...*

20oz Delmonico Bone-In Ribeye

topped with fried onion strings & béarnaise sauce, 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 a truffle demi sauce & white wine butter, served with roasted garlic mashed potatoes

Pan Seared Chilean Sea Bass

topped with lemon beurre blanc, served with mushroom & asparagus risotto

Shrimp Scampi

grilled shrimp, garlic butter, parsley, tomato, spinach on a bed of pasta

Butternut Squash Ravioli ^V

sage, garlic, EVDD, house vegetables

Dessert *Choice of...*

Chocolate Torte *fresh whipped cream and raspberries*

Crème Brule *fresh fruit*