



AMUSE - BOUCHE

for the table...

Classic Southern Deviled Eggs

sweet pickle relish, yellow mustard, mayonnaise, tobasco, paprika

BRUNCH | \$39.99 per person

choice of...

Steak & Eggs

8oz certified angus breaded in rice flour, seasoned, & deep fried, with an over easy farm-fresh egg, mashed potatoes & gravy

Surf & Turf Omelette

3 eggs, beef tenderloin & swiss, topped with fresh lobster, asparagus, & béarnaise sauce, served with fresh fruit

Table 13 House Salad

with your choice of **Grilled Salmon** or **Beef Tenderloin**

LUNCH | \$49.99 per person

STARTER

choice of...

Table 13 House Salad

field greens, red onions, tomatoes, cucumbers, carrots, goat cheese, roasted chickpeas, herb vinaigrette

Caesar Salad

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

Center Cut Wedge Salad

iceberg, tomato, egg, pancetta, pickled red onions, blue cheese, smokey roquefort dressing

Lobster Bisque

lobster meat, sherry chantilly cream

ENTREE

choice of...

Pecan Crusted Salmon

wild mushroom risotto, sauteed spinach, lemon beurre blanc

Seafood Scampi

lobster, crab, scallop, shrimp, mussels, tomato, spinach, dill beurre blanc, angel hair

Lemon Caper Chicken

lightly breaded, lemon caper butter, heirloom tomatoes, artichoke hearts, mashed potatoes

Lamb Chops

new zealand spring lamb, raspberry-red wine reduction, chimichurri, & goat cheese bread pudding

6oz Filet Mignon (9oz +\$12)

prime tenderloin with our house diane sauce & mashed potatoes

DESSERT

choice of...

Table 13's Famous Chocolate Cake

Lemon Ricotta Cheesecake

Lemon Sorbet