



## AMUSE - BOUCHE

for the table...

### **Classic Southern Deviled Eggs**

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

## BRUNCH | \$39.99 per person

choice of...

### **Smoked Salmon Quiche**

dill, cream cheese, & fried capers, served with truffle parmesan potatoes & fresh fruit

### **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, with lemon caper butter, heirloom tomatoes, artichoke hearts, & mashed potatoes

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

prime tenderloin with our house diane sauce & mashed potatoes

#### **16oz Ribeye**

maître d'buter, garlic mashed potatoes & roast beef gravy

### DESSERT

choice of...

#### **Table 13's Famous Chocolate Cake**

#### **Lemon Ricotta Cheesecake**

#### **Lemon Sorbet**

