

# Happy Easter!

## AMUSE-BOUCHE

for the table...

### Classic Southern Deviled Eggs

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

## BRUNCH | \$39.99 per person

(Includes Amuse Bouche, Brunch Entrée, & Dessert)

### ENTREE

choice of...

#### Steak & Eggs

6oz tenderloin with an over easy farm fresh egg, mashed potatoes & gravy

#### Surf & Turf Omelette

3 farm fresh 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

(Includes Amuse Bouche, Starter, Lunch Entrée, & Dessert)

### 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

#### Lobster Bisque

lobster meat & sherry chantilly cream

### ENTREE

choice of...

#### Pecan Crusted Salmon

wild mushroom risotto, sauteed spinach, lemon beurre blanc

#### Shrimp Scampi

grilled jumbo U10 shrimp, garlic butter, tomato, spinach, angel hair, lemon butter sauce

#### Lemon Caper Chicken

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

#### Pasta Primavera vegetarian

fresh vegetables, angel hair, white wine butter sauce

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

prime tenderloin with our house diane sauce & mashed potatoes

#### Lamb Chops (+\$12)

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

### DESSERT

choice of...

Table 13's Famous  
Chocolate Cake

Lemon Ricotta  
Cheesecake

Fresh  
Lemon Sorbet