

- FOR THE TABLE -

**Mini Crab Cakes** <sup>GF</sup>

**Jumbo Shrimp Cocktail** <sup>GF</sup>

**Bacon Wrapped Dates** <sup>GF</sup>

- SOUP & SALAD -

*Choice of...*

**House Salad** <sup>GF</sup>

*field greens, red onion, heirloom tomatoes, cucumbers,  
carrots, roasted chickpeas, goat cheese, balsamic vinaigrette*

**Caesar Salad** <sup>GF</sup>

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

**Lobster Bisque** <sup>GF</sup>

*lobster claw meat & sherry-chantilly cream*

- ENTRÉE -

*Choice of...*

**9oz Prime Filet Diane Style** <sup>GF</sup>

*house diane sauce with mushrooms & shallots,  
served with roasted garlic mashed potatoes*

**16oz Prime Ribeye** <sup>GF</sup>

*served with roasted garlic mashed potatoes & house vegetables*

**Surf 'n Turf** <sup>GF</sup>

*6oz prime tenderloin & 5oz cold water lobster tail,  
served with roasted garlic mashed potatoes*

**Chilean Sea Bass** <sup>GF</sup>

*potato & herb crusted, served with mushroom risotto,  
grilled asparagus, & lemon beurre blanc*

**Seafood Scampi**

*lobster, crab meat, & jumbo shrimp with tomatoes & spinach  
in a buttery white wine dill sauce over angel hair*

**Pasta Primavera** <sup>VEGETARIAN</sup>

*angel hair pasta, fresh seasonal vegetables, beurre blanc*

- DESSERT -

*Choice of...*

**Southern Chocolate Cake**

**Lemon Ricotta Cheesecake**

**Frozen Sorbet** <sup>GF</sup>