

Table 13's November Feature Menu \$59

To Begin – Choice

Seafood Ceviche

Tequila cured Scallops, Salmon & Shrimp with fresh limes, oranges and Fresno chiles

Beef Croustade

Thinly sliced tenderloin atop toasted baguette with creamy horseradish

Recommended Pairing Dirty 13 Martini or Big Daddy Old Fashioned

Next – Choice

Caesar Salad

Whole Leaf Hearts of Romaine, Filets of Anchovy, Roasted Garlic Caesar, Shaved Parmesan

House Salad

Wild Field Greens, heirloom grape tomatoes, red onion, English cucumber
Carrots, goat cheese, roasted chickpeas, balsamic vinaigrette

Lobster Bisque

Delicious and rich with chopped lobster

Recommended Pairing Cloisonne Sauvignon Blanc

Entree Course – Choice

Filet & Shrimp

6oz Tenderloin paired with 2 grilled shrimp served with mashed potatoes and gravy

Cola Cured Pork Chop

Grilled and topped with Mango Chutney with apple sauce and red cabbage

Mahi Mahi

Pesto & parmesan crusted with bruschetta & balsamic glaze, mashed potatoes

Pecan Crusted Salmon

Sauteed Spinach, Wild Mushroom Risotto, Lemon Butter Beurre Blanc

Recommended Pairing Cakebread Chardonnay or Caymus Cabernet

Please, no substitutions. Thank you!