

APPETIZERS

OYSTERS ON THE HALF SHELL Market Price
Fresh Seasonal Oysters Served with Cocktail Sauce, Lemon and Mignonette

COCKTAIL VERACRUZ \$14

Jumbo Shrimp, Fresh Tomato, Onion, Avocado, Cilantro and Lime Juice

PETITE BAKED BRIE \$14

Creamy Brie Cheese Wrapped in Puff Pastry and Baked. Accompanied with Fresh Berry Frangelico Compote and Grilled French Bread

SOUPS & SALADS

WILD MUSHROOM BISQUE \$8

Blend of Wild Mushrooms and Herbs in a Cognac Accented Broth

CLASSIC CAESAR \$9

Romaine Lettuce, Parmesan Cheese, Garlic Croutons, Hard Boiled Eggs and White Anchovies

BABY WEDGE SALAD \$10

Crisp Baby Iceberg Lettuce, Ranch Dressing, Blue Cheese Crumbles, Bacon and Candied Walnuts

ENTREES

SLOW HERB ROASTED PRIME RIB \$34

12oz Cut of Tender Prime Rib served with Roasted Fingerling Potatoes, Grilled Asparagus, and Rosemary Au Jus

BONE MARROW CRUSTED FILET \$42

Char Grilled 8oz Filet finished with a Bone Marrow Herb Crust. Paired with Horseradish Whipped Potatoes and Roasted Baby Carrots

CRAB STUFFED AIRLINE CHICKEN \$32

Creamy Boursin Cheese and Lump Crab Stuffed Chicken Breast served with Wild Rice and Fresh Steamed Broccoli. Finished with a Tarragon Cream Sauce

SEAFOOD RISOTTO \$35

Lobster, Shrimp, Bay Scallop and Mussels simmered in a rich Saffron Fernet served over Vegetable Risotto

TWIN TAILS Market Price

Two Maine Lobster Tails Broiled to Perfection and served with Drawn Butter, Béarnaise Sauce and Fresh Lemon. Paired with Roasted Fingerling Potatoes and Fresh Steamed Broccoli.

PAN SEARED HALIBUT \$38

Fresh Halibut Pan Seared and served with Steamed Bamboo Rice and Stir Fry Vegetables, finished with a Lemon Grass Beurre Blanc

DESSERT

FRANGELICO CRÈME BRULÉE \$8

CHOCOLATE LAVA CAKE \$8

PEPPERMINT CHEESECAKE \$8

Consuming raw/undercooked meats, eggs, seafood or shellfish may increase your risk of food borne illness...