

Menu II

If you wish, you may enjoy a separate appetizer and salad course for an additional cost.
Items from other menus may be substituted for an additional charge.

\$ 50.00

Starters

Select 2:

Soup of the Day

Fire Roasted Sweet Corn Soup

crispy yams

Baby Greens Salad

*marinated cherry tomatoes, onions,
candied texas pecans and honey-lemon vinaigrette*

The Iceberg Wedge

tomatoes, buttermilk blue cheese, egg & apple smoked bacon

Caesar Salad

sourdough croutons & grana parmesan

Jumbo Lump Crab Cakes

Creole mustard cream

Entrees

Select 2:

8 oz. Filet Mignon

14 oz. Premium Gold Angus New York Strip

14 oz. Premium Gold Angus Ribeye

Grilled Wild Salmon

egg caper Beurre blanc

Culpepper Chicken & ½ Grilled Maine Lobster Tail

Garlic chive compound butter

Pan Seared Seabass

Jalapeno Beurre Blanc

Sides

All Entrees are served with Roasted Garlic Smashed New Potatoes

Select 1 additional:

Sautéed Mixed Vegetables
Steamed Broccoli

Lemon Griddled Asparagus
Sauteed Spinach

Desserts

Select 1:

Crème Brûlée of the Day

Chocolate Bomb Cake

Cheesecake of the Day

Fresh Berries *sweetened fresh whipped cream*

Pumpkin Cheesecake Tart

Carrot Cake

caramel sauce