

### Menu III

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.

**\$ 58.00**

### Starters

Select 2:

#### **Soup of the Day**

#### **Baby Greens Salad**

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

#### **Caesar Salad**

*sourdough croutons & grana parmesan*

#### **Jumbo Lump Crab Cakes**

*Creole mustard cream*

#### **Shrimp Cocktail**

*Cracked pepper cocktail sauce*

### Entrees

Choice of 3:

**8 oz. Filet Mignon & petite shrimp spike (3)**

**14 oz. Premium Gold Angus New York Strip**

**Mesquite Grilled Chicken Breast**

*½ Grilled Maine Lobster, Garlic chive compound butter*

**14 oz. Premium Gold Angus Ribeye**

**Pan Seared Seabass**

*Jalapeno Buerre Blanc*

**Grilled Wild Salmon, egg caper Beurre blanc**

**2 Farm Raised Quail & ½ Chicken Fried**

**Maine Lobster Tail**

*black truffle butter sauce*

### 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 2:

**Crème Brûlée of the Day**

**Cheesecake of the Day**

**Fresh Berries, sweetened fresh whipped cream**

**Chocolate Bomb Cake**

**Pumpkin Cheesecake Tart**

**Carrot Cake, caramel sauce**