

Dinner Menu- \$33

CHOICE OF

Crispy Salt and Pepper Shrimp

Battered and Wok-Seared with a Spicy Sweet Soy Ginger Sauce and Vegetables

Maine Lobster Bisque

Fresh Maine Lobster, Cream and Cognac

Classic Caesar Salad

Shaved Parmesan, Garlic Croutons and Tapenade

ENTREE CHOICE

Chef 's Seasonal Fish\*

Simply Broiled with Olive Oil, Lemon and Sea Salt, Asparagus

Norwegian Salmon\*

Sautéed with Young Vegetables and Maille Mustard Vinaigrette

Double Breast of Chicken

Roasted with Mushrooms, Shallots and Natural Jus

8 oz Center Cut Filet Mignon\*

Specially Aged, Midwestern Grain Fed Beef

Chef 's Selections

Filet Mignon Medallions with Gulf Shrimp "Scampi Style"\* \$10

Served on Grilled Asparagus

Parmesan Lemon Sole\* \$10

Parmesan Crust with Tomato and Herb Salad, Lemon Garlic Butter

SMALL ACCOMPANIMENTS \$5

Au Gratin Potatoes

Broccolini with Lemon and Garlic

Brussels Sprouts, Bacon and Shallots

Roasted Beets with Candied Walnuts

DESSERT CHOICE

Butterscotch Panna Cotta

Salted Caramel, Walnut Pralines, Biscotti

"Bananas Foster" Butter Cake

Butter Pecan Ice Cream

Wild Berry Sorbet

Served with Fresh Baked Homemade Cookies

WINES BY THE GLASS \$10

Clos du Bois, Chardonnay, California 2015

Bodegas Caro, Cabernet Sauvignon, Argentina 2013