

Dinner - \$33

First Course

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 Tepeade

Entrée 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 - \$10

Filet Mignon Medallions with Gulf Shrimp "Scampi Style" - Served on grilled asparagus

Parmesan Sole - Parmesan crusted with heirloom tomato salad, lemon garlic butter sauce

Small Accompaniments - \$5

Au Gratin Cheddar Potatoes

Brussel Sprouts, Bacon and Shallots

Roasted Beets with Candied Walnuts

Dessert

Butterscotch Panna Cotta - Salted caramel, walnut pralines, biscotti

"Banana Foster" Butter Cake - Butter pecan ice cream

Fresh Fruit Sorbet - served with fresh baked homemade cookies

Wines by the Glass - \$12

St. Supery Chardonnay, Napa Valley 2016

Caro Amancaya Cabernet Sauvignon, Mendoza 2015