



THREE COURSE DINNER

APPETIZERS

SUMMER BOUNTY SALAD

mixed greens | strawberries | stilton | almonds | citrus vinaigrette

LOBSTER BISQUE

lobster | sherry

CALAMARI FRIES

calamari steak | flash fried | sriracha beurre blanc | tomato | caper

GULF OYSTERS

six oysters | cocktail sauce | lemon

ENTRÉES

FILET MIGNON

7oz | certified angus beef | herb butter | truffle au gratin potato

PRIME NY STRIP

11oz | prime certified angus beef | herb butter | truffle au gratin potato

SEAFOOD SAUTEE

colossal shrimp | scallops | cod | lobster | andouille | fennel | tomato broth

SEARED FAROE ISLAND SALMON OSCAR

ancho chili & brown sugar rubbed | crabmeat | asparagus | bearnaise | rice pilaf

DESSERT

HAGAN DAZ

CHOCOALTE MOUSSE & BERRIES

CREM BRULEE

TROPICAL CARROT CAKE *

*(SHARE WITH TWO)

\$60

per person plus tax & gratuity

choose 1 item per course