

APPETIZER

charcuterie board
chef's selection

SOUP & SALAD

lobster bisque
minced lobster, crème fraîche & sherry

caesar salad
*romaine heart, caesar dressing, croutons,
parmesan, fried anchovies, & capers*

wedge salad
baby lettuce, candied bacon, & roquefort cheese dressing

ENTRÉES

filet mignon • 10 oz
aged 30 days, our most tender cut

ny strip • 16 oz
aged 45 days

ribeye • 16oz
aged 45 days

iberico pork chops • 14oz
served with an apple purée & roquefort cheese sauce

grilled cedar plank salmon
with creole mustard, brown sugar & rosemary

stuffed airline chicken breast
*bacon wrapped chicken stuffed with breadcrumbs,
cheese, & semi-dried tomatoes with a veal demi glace*

SIDES

asparagus
*steamed or grilled, served with
shaved parmesan cheese & lemon zest*

sautéed shiitake mushrooms
with shallots, fresh herbs & butter

jp creamy potato
creamy whipped potatoes, catupiry cheese, au poivre sauce in a potato skin

au gratin potato
*sliced potato layered with bacon & blue cheese cream sauce
topped with swiss & cheddar cheese*

DESSERT

cheesecake
*graham cracker crust, topped
with mixed berry sauce, served
with crème anglaise & berries*

chocolate cake
*layers of dark chocolate cake,
crème anglaise & fresh berries*

key lime pie
*graham cracker crust filled with
tart key lime pie custard & fluffy
meringue*