

Table 13

Fine Dining * Music * Cocktails

Dinner Package 3

\$75.00 per person

APPETIZER COURSE ~

House Speciality Bacon Wrapped Dates and Deviled Eggs

FIRST COURSE ~ choice of

House Salad
Caesar Salad
Grilled Romaine
Lobster Bisque

ENTREE COURSE ~ choice of

9 oz. Filet & Lobster Tail - *with roasted garlic mashed potatoes and seasonal veggies*
18oz Bone-In Ribeye - *with roasted garlic mashed potatoes and seasonal veggies*
Potato Crusted Sea Bass - *over leek fondue with seasonal veggies*
Shrimp Scampi - *served over Angel hair pasta with tomatoes and spinach*
Lamb Chops - *atop goat cheese bread pudding topped with raspberry red wine reduction and chimichurri oil*

DESSERTS ~ choice of

Bananas Foster
Kahlua Cake
Bread Pudding



Package price includes fresh bread, soft drinks or ice tea.