## A 4-COUPSSE COUN'TIDOWN

## 

Special price for guests dining before 5 pm

## STARTER

Select One

LUMP CRAB CAKE
Abundant Lump Crab Cake, Napa Slaw \& Roasted
Garlic Tartar Sauce
JUMBO SHRIMP COCKTAIL ${ }^{G F}$
Five Jumbo Shrimp, Cocktail Sauce, Louie Sauce \& Lemon

## CHEESESTEAK EGGROLLS $\diamond$

Filet Mignon, Sweet \& Spicy Chili Sauce, Honey Mustard
SPICY SHRIMP EGGROLLS
Sriracha Cabbage Slaw \& Sweet Asian Vinaigrette

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UPGRADE YOUR STARTER WITH A SEAFOOD SAMPLER Serves \(2+25\)
Alaskan King Crab Legs, Oysters, Cocktail Shrimp, Jumbo Lump Crab, Cocktail \& Louie Sauce
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## SOUP OR SALAD

SHRIMP \& LOBSTER BISQUE
Shrimp, Lobster, Sherry \& Cream
ICEBERG LETTUCE WEDGE $\diamond G F$
Vine-Ripened Tomatoes, Blue Cheese Crumbles
\& Blue Cheese Dressing

FILET MIGNON* ${ }_{G F} 8 o z$

RIBEYE* ${ }^{G F} 16 o z$
NEW YORK STRIP* ${ }^{G F} 12 o z$

CAESAR SALAD
Heart of Romaine, Shaved Parmesan, Toasted Crouton, Creamy Caesar Dressing MARKET FRESH GREENS
Cherry Tomatoes, Radish, Shaved Gruyère Cheese \& Shallot-Dijon Vinaigrette

## ENTRÉE

Select One Fingerling Potatoes, Cherry Peppers \& Balsamic Cipollini Onions SIMPLY PREPARED FISH ${ }^{G F}$

Citrus Basil Butter
SEASONAL SALMON
Best of the Season Preparation
UPGRADE YOUR ENTRÉE WITH ONE OF OUR BONE-IN SELECTIONS + 20
BONE-IN FILET* ${ }^{G F} 14 \mathrm{oz}$ DRY-AGED LONG-BONE RIBEYE ${ }^{\text {GF }} 26 o z$
WAGYU BONE-IN STRIP* ${ }^{G F} 16 o z$
LONG-BONE BERKSHIRE PORK CHOP* ${ }^{\text {GF }} 16 \mathrm{oz}$
Chipotle Peach Salsa
ENHANCE YOUR STEAK

OSCAR STYLE +11
Lump Crab, Asparagus \& Béarnaise

GARLIC HORSERADISH MASHED POTATOES ${ }^{G F}$

BACON\&BLUE CHEESE
TOPPING +11

BROILED LOBSTER TAIL ${ }^{G F+25}$

## SIDE DISHES

## Select One

CREAM-STYLE SPINACH
GRILLED ASPARAGUS ${ }^{G}$
THREE CHEESE MAC

## DESSERT

Select One

BANANAS FOSTER BREAD PUDDING
Caramel Sauce \& Vanilla Bean Ice Cream
NEW YORK-STYLE CHEESECAKE
Graham Cracker Crust \& Fresh Strawberries

CHOCOLATE COVERED STRAWBERRIES
Crème Anglaise
KEY LIME PIE
Graham Cracker Crust \& Raspberry Purée

