



79.95 Per Adult

Thursday, February 14, 2019

4:30PM-10:00PM

To Start

**SHRIMP COCKTAIL**

COCKTAIL SAUCE

**PETIT BOSTON BIBB SALAD**

GRANNY SMITH APPLES, CANDIED WALNUTS, BLUE CHEESE & WHOLE GRAIN  
MUSTARD VINAIGRETTE

**CAESAR SALAD**

SHAVED PARMESAN CHEESE & BRIOCHE CROUTONS

**LOBSTER BISQUE**

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Entrees

**FILET MIGNON 8 OZ**

WHITE CHEDDAR WHIPPED POTATOES & BRANDY FOIE GRAS SAUCE

**PRIME BONELESS RIBEYE 16 OZ**

TRUFFLE POTATO WEDGES

**CHILEAN SEA BASS**

POTATO CHIVE RAVIOLI, ROASTED BABY ARTICHOKE & BLACK TRUFFLE JUS

**PAN ROASTED CHICKEN**

*(NO ANTIBIOTICS OR HORMONES & CAGE FREE)*

BACON, FINGERLING POTATOES, ROASTED ONIONS, CORN & SWEET SHERRY JUS

**RACK OF LAMB 16 OZ**

WHITE CHEDDAR DINO KALE GRITS & PORT WINE BALSAMIC FIGS

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Desserts

**WHITE CHOCOLATE GRAND MARNIER BREAD PUDDING**

BUTTER PECAN ICE CREAM

**CRÈME BRULÉE**

WHITE CHOCOLATE & CINNAMON

**FOUR CHOCOLATE MOUSSE CAKE**

HAZELNUT CRÈME ANGLAISE