

Three-Course Plated Dinner - \$89

## FIRST COURSE

(Choose One)

### Caesar Salad

Romaine Hearts, Creamy House Dressing, Croutons, Parmesan

## Maryland Half & Half Crab Soup

Rich Sherry Cream & Spiced Tomato Vegetable, Seasoned Lump Crab

## Crispy Calamari

Flash Fried, Tomato Coulis, Lemon Aioli

## Jumbo Shrimp Cocktail

House Cocktail Sauce, Creamy Horseradish, Lemon

## **ENTRÉE**

Choose One Entrée All selections served with Yukon Mashed Potatoes, Haricot Verts ,Roasted Carrots

### Grilled Chilean Sea Bass

Char-Grilled or Blackened, Beurre Blanc

### Jumbo Lump Crab Cakes

Grain Mustard Beurre Blanc

#### 7 oz. Filet

Red Wine Beef Demi-glace

#### Cold Water Lobster Tail

Herb Beurre Blanc

#### **Braised Beef Short Rib**

Red Wine Beef Demi-glace

# Spiced Roasted Airline Chicken Breast

White Wine Chicken Demi-glace

#### POPULAR ADDITIONS

Lobster Tail - \$45 Jumbo Lump Crab Cake - \$29 Jumbo Lump Crab Meat - \$16 à la Filet - \$52

### **DESSERT**

Choose One

### New York Cheesecake

Strawberry Coulis, Whipped Cream

#### Tiramisu

Strawberries, Chocolate Ganache

\$89 PER PERSON