



## *First Course*

(Select One)

### Shrimp & Bacon Bisque

A Creamy Shrimp Bisque prepared with  
Shrimp & Bacon, Vegetables & Herbs  
Finished with a Basil Oil

### Caesar Salad

Traditional Caesar Salad with Romaine,  
Croutons & Fresh Parmesan Cheese

### Chilean Fishcake

Made from Fresh Seabass  
Served over a Bed of Gourmet Greens, Feta Cheese,  
Shallots and Pesto with Lemon Caper Remoulade

## *Second Course*

(Select One)

### Fresh Catch

Fresh Catch with Truffle Mashed Potatoes  
and Seasonal Vegetable

### Filet Mignon

6oz. Filet Mignon with Port Wine Demi-Glaze,  
Mashed Potatoes and Grilled Asparagus

### Chicken Piccata

Sautéed in Lemon and Capers  
Served with Yukon Gold Mashed Potatoes and Vegetable

### Fresh Mushroom Ravioli

Delicately Stuffed Ravioli served with a  
Truffle Beurre Blanc & Grilled Sliced Portobello



## *Third Course*

(Select One)

### Key Lime Pie

Flourless Chocolate Torte  
Tiramisu

**\$69.95 per person plus tax and gratuity**