

## *First Course*

(Select One)

### Caesar Salad

Romaine, Croutons & Fresh Parmesan Cheese

### Shrimp & Bacon Bisque

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

### Chilean Fishcake

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

### David's Escargot

Six Escargot sautéed in Bacon, Garlic, Onion,  
Peppers & Tomato with Parmesan Cheese

### Brie En Croute

Brie Cheese wrapped in Puff Pastry, Baked to a Golden  
Brown and Served with a Berry Puree & Apples

### Shrimp Cocktail

Chilled Shrimp Served with our  
Signature Cocktail Sauce & Lemon

## *Second Course*

(Select One)

### Chilean Seabass

Pan seared and served with Truffle Yukon Gold  
Mashed Potatoes, Grilled Asparagus and finished with  
a Lemon Beurre Blanc

### Dover Sole

From the English Channel, Pan seared in a White  
Wine, Garlic, Lemon and Caper Sauce served with  
Herbed Risotto and Grilled Asparagus

### New Zealand Rack of Lamb

Frenched New Zealand Rack of Lamb with a Butternut  
Squash Risotto, finished with an Apricot Mint Glaze,  
served with House Vegetable

### Filet Mignon

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

### Braised Short Rib

served with Truffle Mashed  
Potatoes & House Vegetable

### 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

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## *Third Course*

(Select One)

Madagascar Vanilla Bean Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Key Lime Pie