

Friday Night Dinner for Two

\$99 per couple

First Course

Choose an Appetizer to Share

fig & prosciutto crostini

triple cream brie, fig jam, prosciutto and granny smith apples on garlic crostinis

fire & ice shrimp cocktail

four colossal shrimp buried in fiery cocktail sauce

spinach & artichoke dip

creamy spinach and artichoke dip served with crostinis and yucca chips

camelot chicken

coconut chicken tenders, coconut honey mustard, fresh pineapple

Second Course

Choose a Salad or Soup

cherry almond salad

gourmet greens, amaretto cherries, brown butter almonds, blue cheese, green onion, heirloom tomatoes, red wine vinaigrette

julius caesar salad

crisp romaine lettuce, garlic herb croutons, parmesan crisp, caesar dressing

red pepper bisque

roasted red peppers blended with vegetable stock with pesto crème fraiche and goat cheese crostini

crab bisque

intense crab stock blended with fresh cream and topped with sherry crème fraiche and lump crab

Main Course

Choose from Filet Mignon or New York Strip with Your Choice of Accompaniment

lump crab cake

seared crab cake topped with blood orange hollandaise

ora king salmon

bourbon butter glazed with coconut lime beurre blanc and mango salsa

cranberry scallops

sage brown buttered scallops with rumchata beurre blanc and cranberry chutney

wild mushrooms

sautéed wild mushrooms topped with seasoned goat cheese and veal demi-glace

All Entrees Served with Garlic Mashed Potatoes & Steamed Asparagus

Featured Drinks

NewPorter English Brown Porter \$5

Three Floyd's Gumballhead \$5

Stump Jump Shiraz \$10

Priest Ranch Grenache Blanc \$12

Urban Artifact The Gadget \$5

