

# Friday Night Dinner for Two

\$99 per couple

## First Course

Choose an Appetizer to Share

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heirloom tomato bruschetta

baby heirloom tomato salsa, seasoned goat cheese, aged balsamic

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

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boursin berry salad

gourmet greens tossed with fresh berries, candied walnuts, boursin cheese, raisins, haricot verts, tomatoes and red wine vinaigrette

julius caesar salad

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

mushroom bisque

wild mushrooms blended with vegetable stock & cream, topped with crispy mushrooms and truffle crème fraiche

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

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lump crab cake

seared crab cake topped with passion fruit hollandaise and micro cilantro

ora king salmon

lightly blackened king salmon with horseradish cream

sundried tomato scallops

sundried tomato encrusted sea scallops over pesto cream with balsamic reduction

goat cheese ravioli

goat cheese and herb ravioli with lemon cream and baby arugula

All Entrees Served with Garlic Mashed Potatoes & Steamed Asparagus

## Featured Drinks

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Bell's Pooltime *Cherry Wheat* \$5

Three Floyd's Gumballhead *Hoppy Wheat* \$5

Newsprint Cabernet Franc \$12

Priest Ranch Grenache Blanc \$10

Urban Artifact The Gadget *Midwest Fruit Tart* \$5

Jag's  
STEAKS & BARBECUE