



## *First Course*

### **FRENCH ONION SOUP**

Baguette Crouton Topped with Melted Swiss Cheese

### **CHOPPED STEAKHOUSE SALAD**

Iceberg and Frisée Lettuce, Cherry Tomatoes, Asparagus, Hearts of Palm, Cucumbers, Feta Cheese and Red Wine Vinaigrette

### **BEEFSTEAK TOMATOES**

Bacon, Sweet Onion, Blue Cheese and Balsamic Vinaigrette

### **\* COLOSSAL FRIED SHRIMP**

Spicy Tomato Rémoulade, Smoked Corn and Bacon Relish

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## *Main Course*

### **FILET MIGNON**

Basil and Garlic Mashed Potatoes, Asparagus, Crispy Onions and Horseradish Butter

### **LEMON ROASTED CHICKEN**

Wilted Spinach, Roasted Bliss Potatoes

### **SNAPPER**

Zucchini, Black Olives, Capers, Seasonal Vegetables, Jasmine Rice and Tomato Broth

### **\* SURF AND TURF**

Filet Mignon and Florida Lobster Cake  
Truffle Steak Fries, Asparagus and Béarnaise Sauce

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## *Dessert Course*

### **KEY LIME "PIE"**

Vanilla Bean Whipped Cream, Blackberry Compote, Coconut Tuile

### **WARM CHOCOLATE CHIP COOKIES**

Housemade Freshly Baked Chocolate Chip Cookies

### **ICE CREAM**

Chef's Selection of Ice Cream

**\$35.00 per person**

*Plus Service Charge and Tax*

*\*Denotes upcharge for these selections.*

## *Featured Wine*

**LEASINGHAM "MAGNUS" SHIRAZ, CLARE VALLEY, AUSTRALIA, 2006 - \$ 9.00**

*Cannot be combined with any other offer, discount or promotion.*