



### Soup

Roasted Corn & Shrimp Chowder

### Salad

House Salad with balsamic dressing

### Appetizers

#### Fillet Medallions

Served a-top garlic crustinni with horseradish cream sauce

#### Shrimp Cocktail

A classic served with a tangy cocktail sauce

### Dinner Entrees

#### Filet and Lobster Tail

Accompanied by mushroom risotto and chefs vegetable

#### veal Saltimbocca

veal Medallions sauteed topped with Prosciutto & cheese in a wine sauce, served with Garlic mashed potatoes and chefs vegetable

#### Chilean Sea Bass

Broiled Chilean Sea Bass, served with Mushroom Risotto and chefs vegetable

#### Lafayette Chicken & Shrimp

Boneless Chicken Breast topped with sautéed Shrimp, mushrooms, roasted red peppers, and onions in a creamy Cajun sauce.  
Served with Rice Pilaf and chefs vegetable

### Desserts

Caramel Apple Granny Pie

Chocolate Peanut Butter Pie

Crème Brule

\$80.00 Dinner for Two