



\$20 Dinner

First Course

-choose one-

LOBSTER BISQUE SOUP or ROASTED PEAR SALAD

Second Course

-choose one-

BACON-WRAPPED SCALLOPS

Jumbo pan-seared sea scallops set on toasted crostinis and drizzled with a rich Gorgonzola cream sauce. Accompanied our wild rice blend and grilled asparagus spears.

BLEU CHEESE STUFFED SHRIMP

Five colossal shrimp hand-stuffed with bleu cheese and rolled in Japanese breadcrumbs. Paired with your choice of Gorgonzola mashed, hand-cut French fries, or mac 'n' cheese. Accompanied with grilled asparagus spears.

BLACKENED ROQUEFORT MEDALLIONS

Tenderloin medallions blackened and served on housemade crostinis with melted Roquefort cheese and drizzled with a balsamic glaze. Paired with your choice of Gorgonzola mashed, hand-cut French fries, or mac 'n' cheese

LOBSTER MAC 'N' CHEESE

A creamy blend of White Cheddar, Gruyère Swiss, Mozzarella, and Fontina cheeses with chunks of fresh lobster meat. Baked with a toasted breadcrumb topping.

AHI TUNA

This “melt in your mouth” fish is clearly the “filet” of the sea. Prepared rare and set on a mound of our Redskin mashed potatoes with Szechwan vegetables, slivered wontons, and a sesame glaze.

After Dinner...

PETIT SWEET