

\$28 PER PERSON – FOUR COURSE MEAL

Select 1 from each of the 4 groups below:

Crab Stuffed Mushrooms

BABY PORTABELLAS STUFFED WITH LUMP CRABMEAT AND HERBS; COOKED IN A GARLIC BUTTER SAUCE.

Baked Brie with Caramelized Pears

BRIE CHEESE BAKED IN SOURDOUGH BREAD BOWL AND TOPPED WITH CARAMELIZED ASIAN PEARS

Seafood Chowder

CREAM BASED CHOWDER LOADED WITH SHRIMP, LUMP AND CLAW CRABMEAT, SCALLOPS AND CLAMS. SERVED WITH CRACKERS.

Caesar Salad

FRESH ROMAINE LETTUCE TOSSED IN OUR HOUSE CAESAR DRESSING, PARMESAN CHEESE AND CROUTONS.

House Salad

FRESH MIXED GREENS, TOMATOES, SLICED CUCUMBERS, RED ONIONS, SHREDDED CHEESE AND CROUTONS. SERVED WITH YOUR CHOICE OF DRESSING.

Beef Wellington

FILET STEAK COATED WITH PÂTE AND DUXELLES, WRAPPED AND BAKED IN A DECADENT PUFF PASTRY. SERVED WITH ROASTED RED POTATOES AND SAUTÉED VEGETABLES.

Stuffed Grouper

BROILED GROUPEL STUFFED WITH LUMP CRABMEAT, LOBSTER, AND SHRIMP TOPPED WITH A LEMON DILL SAUCE. SERVED WITH RICE AND VEGETABLES.

Raspberry Parfait

PARFAIT MADE WITH FRESH RASPBERRIES, GRAN MARNIER, AND POUND CAKE TOPPED WITH CHAMBORD WHIPPED CREAM

HAPPY ★ NEW ★ YEAR