



DATE NIGHT PACKAGE

\$150

APPETIZER

Choose one:

Shrimp Cocktail – White Gulf Shrimp, Heirloom Horseradish Cocktail Sauce
Wagyu Beef Carpaccio – Garlic Aioli, Shaved Parmesan, Fried Capers
Fried Calamari – Lemon Beurre Blanc, Cherry Tomato, Kalamata Olive, Capers

FIRST COURSE

Choose two:

Classic Caesar – Romaine Hearts, Parmesan, Ciabatta Croutons
Seafood Bisque – Cream Sherry, Butter-Herb Croutons, Chives
Wedge – Iceberg, Buttermilk Blue Cheese Crumble, Bacon Lardons,
Tomato, Egg, Blue Cheese Dressing

ENTREE

Choose two:

7 oz. Tenderloin Filet – Maître d' Butter
Scottish Salmon – Braised Farro and Mediterranean Vegetables, Merlot-Shallot Butter Sauce
Rosemary Garlic Braised Chicken – Semi-Boneless Chicken, Lemon Pan Sauce

TRIO OF SIDES

Choose three:

Grilled Asparagus – Lemon Butter
Mashed Potatoes – Garlic Purée, Cream, Butter
Green Beans – Garlic Lemon Butter
Lobster Mac – White Cheddar, Buttered Breadcrumbs, Parmesan
Braised Mushrooms – White Wine, Rosemary, Garlic, Shallots

DESSERT

Choose one:

Chocolate Cake – Peanut Butter Cup Ice Cream
New York Cheesecake – Candied Pecans, Caramel
Sorbet – Seasonal Sorbet

Add a bottle of house wine: \$40