

Plated Dinner Entrees

Fried Lobster Tail Salad

Five Ounce Maine Lobster Tail
Chopped Romaine and Iceberg Lettuce, Peppers, Roasted
Corn, Toasted Pecans, Cucumbers, Cherry Tomatoes,
Shredded Cheddar Jack Cheese,
House Made Creole Honey Mustard
\$22 ++

Shrimp Scampi

Large Tail On Shrimp, Garlic White Wine Butter Sauce
Steamed Basmati Rice, Broccoli
\$20++

Chicken Parmesan

Lightly Breaded Chicken Breast, Marinara, Fresh
Mozzarella, Penne Pasta, Parmesan Cheese, Garlic Toast
\$20++

Shrimp and Crab Salad

Gulf Shrimp and Super Lump Crab Meat tossed with
Fresh Herb Citrus Mayo, Butter Lettuce, Hard Cooked
Egg, Tomato, Cucumber, Louis Dressing, Warm Mini
Croissant
\$18++

Monterrey Chicken

Grilled Chicken Breast, Melted Monterrey Jack Cheese,
Bacon, Green Onions, Fire Roasted Salsa, Yellow Rice,
and Spicy Black Beans
\$20++

Shrimp and Grits

Spicy Cheddar Grits, Lemon Beurre Blanc,
Tomatoes, Scallions, Bacon
\$20++

Sliced Beef Tenderloin

Whipped Potatoes, Lemon Roasted Asparagus,
Roasted Shallot and Burgundy Mushroom Sauce
\$30++

Chicken Cordon Bleu

Breaded Chicken Breast Stuffed with Boars Head Ham
and Gruyere Cheese, Whipped Potatoes, Asparagus,
Creole Mustard Sauce
\$22++

Bourbon Glazed Salmon

Steamed Basmati Rice,
Ginger Snow Pea Sautee
\$20++

Teriyaki Salmon

Grilled Salmon with Sesame Teriyaki Glaze,
Basmati Rice, Steamed Broccoli
\$20++

Dijon Crusted Roasted Rack of Lamb

Roasted Red Pepper and Jalapeno Jam, Roasted Garlic
Whipped Potatoes, Asparagus
\$38++

Chicken Picatta

Six Ounce Chicken Breast, Lemon Caper Sauce,
Whipped Potatoes, Asparagus
\$18++

Filet Mignon

Grilled Filet, Whipped Potatoes, Asparagus,
Red Wine Reduction, Crisp Potato
\$34++

All Non Alcoholic Drinks \$2.50