

## Festivity Menu

### Soup

Seafood Bisque or Chef's Soup Du Jour

### Salad

Choice of :

House with Choice of Dressing

Caesar with Classic Caesar Dressing

Hearts of iceberg with Bleu Cheese Dressing

### Entrees

12 oz Filet Mignon

18 oz Cowboy Cut Ribeye

14 oz New York Strip Au Poivre

Blackened Mahi Mahi

Lump Crabcakes

Double Cut Free Range Chicken Breast

### Optional Add On

Pan Seared Scallops

*Additional \$21.50*

Lump Chesapeake Bay Crab Cake or

Sautéed Jumbo Shrimp

*Additional \$24.50*

Cold Water Lobster Tail Meat

*Additional \$24.95*

### Sides

Grilled Asparagus and Twice Baked Potato

### Dessert

Chocolate Torte

Fresh Seasonal Berries with Crème Anglaise

New York Style Cheesecake

Served with Freshly Baked Bread with Butter

Choice of Coffee or Tea

\$107.95 per Person\*

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