







Three Courses - \$68

(does not include tax or gratuity)

First Course

choice of:

SHE CRAB SOUP
CAESAR SALAD



SIMPLE GREENS SALAD SOUP OF THE DAY

Second Course choice of:

8 oz Filet Mignon

The finest tenderloin cut available

BLACKENED SCOTTISH SALMON

Wild salmon, chimichurri sauce

Entrées served with creamed corn and sweet & sour collard greens

Third Course

CHEF'S NIGHTLY DESSERT FEATURE

Accompaniments

OSCAR STYLE with jumbo crab, asparagus, and hollandaise BROILED LOBSTER TAIL	\$26	Sautéed Mushrooms & Onions	\$8
	\$54	Creamy Gorgonzola	\$11
		BLACK TRUFFLE BUTTER	\$14
Seared Foie Gras	\$24	SCALLOPS	\$24



