



FIRST COURSE

NAVY BEAN SOUP

Hearty navy bean soup with ham.

LOBSTER BISQUE

Rich and creamy with succulent lobster.

SECOND COURSE

TWO FILET SLIDERS

Tender 2 oz. filets served on sesame seed buns, prepared medium, served with choice of fresh-cut fries or French green beans with cashew brown butter.

GRILLED CHICKEN CAESAR SALAD

Grilled chicken breast, Romaine, shaved Parmigiano-Reggiano, herb croutons.

THIRD COURSE

CHOCOLATE CAKE

Decadent layered chocolate cake.

ST. ELMO CRÈME BRÛLÉE

Traditional French recipe, prepared with Madagascar vanilla beans.

TRADITIONAL CHEESECAKE

New York style, served with raspberry puree or hot fudge.