



FIRST COURSE

WORLD FAMOUS ST. ELMO SHRIMP COCKTAIL

4 jumbo shrimp served with our spicy signature cocktail sauce.

HOUSE WEDGE SALAD

Bacon, tomatoes, creamy Gorgonzola.

SECOND COURSE

Served with reidskin mashed potatoes and
French green beans with cashew brown butter.

FILET MIGNON

6 oz. tender, center-cut, prepared medium.

FRESH FISH

Seasonal selection, chef preparation.

ROASTED CHICKEN BREAST

Airline-cut, heirloom baby rainbow carrots, Brussels sprouts, pea shoots, and a wild mushroom demi-glace.

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.