

## *First Course*

### **Caesar Salad**

Traditional Caesar Salad with Romaine,  
Croutons & Fresh Parmesan Cheese

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## *Second Course*

(Select One)

### **Crab Bisque**

A Creamy Crab Bisque prepared with  
Lump Crab Meat, Vegetables & Herbs

### **David's Escargot**

Six Escargot sautéed in Bacon, Garlic, Onion,  
Peppers & Tomato with Parmesan Cheese

### **Brie En Croute**

Brie Cheese wrapped in Puff Pastry, Baked to a Golden  
Brown and Served with a Berry Puree & Apples

### **Snow Crab Claw Cocktail**

Snow Crab Claws Served with our  
Signature Cocktail Sauce & Lemon

**\$79.95 per person**  
(Plus Tax & Gratuities)

Each guest has a menu from which to choose

## *Third Course*

(Select One)

### **Chilean Seabass**

Pan Sautéed Chilean Seabass in a  
Lemon Thyme Beurre Blanc served with  
Truffle Mashed Potatoes and Vegetable

### **Seafood Linguini**

Sautéed ½ Lobster Tail, Clams and Shrimp topped with  
Fresh Parmesan Cheese and  
Served in a Classic Scampi Sauce over Linguini

### **Filet Oscar**

Filet Mignon Served with Crab Meat and Sauce Béarnaise,  
Garlic Mashed Potatoes and Grilled Asparagus

### **Chicken Marsala**

Sautéed in Marsala Wine and Mushrooms  
Served with Garlic Mashed Potatoes and Vegetable

### **Wild Mushroom Alfredo**

Sautéed Medley of Mushrooms in a creamy Alfredo Sauce  
topped with Truffle Oil, Parmesan Cheese and  
Served over Pappardelle

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## *Fourth Course*

(Select One)

### **Madagascar Vanilla Bean Crème Brulee**

### **Flourless Chocolate Torte**

### **Cheesecake du Jour**

### **Pecan Pie**