

First Course

(Select One)

Soup du Jour

Caesar Salad

Traditional Caesar Salad with Romaine,
Croutons & Fresh Parmesan Cheese

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

Shrimp Cocktail

Atlantic Caught Shrimp Served with our
Signature Cocktail Sauce & Lemon Wedge

\$69.95 per person
(Plus Tax & Gratuities)

Each guest has a menu from which to choose.

Second Course

(Select One)

Fresh Catch

Pan Sautéed in a Lemon Thyme Beurre Blanc,
with Truffle Mashed Potatoes and Seasonal Vegetable

Shrimp Scampi

Jumbo Fresh Local Caught Shrimp Scampi
Served over Linguini

Filet Mignon

Filet Mignon with Port Wine Demi-Glaze,
Garlic Mashed Potatoes and Grilled Asparagus

Chicken Marsala

Sautéed with Marsala Wine and Mushrooms,
Served with Garlic Mashed Potatoes and
Seasonal Vegetable

Wild Mushroom Alfredo

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

Third Course

(Select One)

Chocolate Torte

Cheesecake Du Jour

Madagascar Vanilla Bean Crème Brulee