

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

Chilled 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

Fresh Catch with a Lemon Thyme Beurre Blanc,
Truffle Mashed Potatoes and Seasonal Vegetable

Shrimp Scampi

Jumbo Fresh Local Caught Shrimp Scampi
Served over Pappardelle

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

Vegetarian Mushroom Pappardelle Alfredo

Shitake, Cremini and Button Mushrooms served with
Pappardelle Pasta and Alfredo Sauce garnished with
Truffle Oil and Parmesan Cheese

Third Course

(Select One)

Key Lime Pie

Chocolate Torte

Cheesecake Du Jour

Madagascar Vanilla Bean Crème Brulee