

## *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

### **Fresh Mediterranean Ravioli**

Delicately Stuffed Ravioli with Red & Yellow Peppers,  
Zucchini, Goat Cheese & Fresh Herbs served with  
Mixed Greens, Capers, Olives & Chopped Basil

---

## *Third Course*

(Select One)

### **Key Lime Pie**

### **Chocolate Torte**

### **Cheesecake Du Jour**

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