

First Course

(Select One)

Crab Bisque

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

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 Fettuccini

Filet Mignon

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

Chicken Piccata

Sautéed in Lemon and Capers Served with Herbed Risotto and 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