

First Course

(Select One)

Caesar Salad

Romaine, Croutons & Fresh Parmesan Cheese

Shrimp & Bacon Bisque

A Creamy Shrimp Bisque prepared with
Shrimp & Bacon, Vegetables & Herbs
Finished with a Basil Oil

Chilean Fishcake

Made from Fresh Seabass
Served over a Bed of Gourmet Greens, Feta Cheese,
Shallots and Pesto with Lemon Caper Remoulade

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

Second Course

(Select One)

Chilean Seabass

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

Dover Sole

Pan Sauteed and served with Meuniere Sauce,
Herbed Risotto & Grilled Asparagus

New Zealand Rack of Lamb

Balsamic Glaze, Pesto Herb Risotto and Asparagus

Filet Mignon

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

Aged Prime New York Strip

Grilled to your palette served with Truffle Mashed
Potatoes & House Vegetable

Chicken Piccata

Sautéed in Lemon and Capers
Served with Herbed Risotto and Vegetable

Fresh Mushroom Ravioli

Delicately Stuffed Ravioli served with a
Truffle Beurre Blanc & Grilled Sliced Portobello



Third Course

(Select One)

Madagascar Vanilla Bean Crème Brulee

Flourless Chocolate Torte

Cheesecake du Jour

Key Lime Pie