

## DUET ENTREES

### *First Course ~ Soup or Salad*

*Choose one*

**Minestrone**

**Roasted Red Pepper Bisque**

**Shrimp and Lobster Bisque**

*(\$2.00 additional per person)*

**Seasonal Salad**

**Spinach Salad**

**Caesar Salad**

### *Entrées*

*Choose one*

*All entrees are accompanied with seasonal vegetable medley, chef's choice of potato,  
or rice to complement your entrée*

**Filet of Beef Tenderloin and Frenched Breast of Chicken** ~ seasoned and grilled ~  
Portobello mushroom Marsala sauce ~ Maître D'hôtel butter

*5oz filet ~ 44 // 8oz filet ~ 54*

**Filet of Beef Tenderloin and Faro Islands Salmon** ~ seasoned and grilled ~ creamy  
lobster sauce ~ Maître D'hôtel butter

*5oz filet ~ 45 // 8oz filet ~ 55*

**Classic Surf and Turf** ~ 5oz Filet of Beef Tenderloin ~ 4oz Cold Water Lobster Tail ~  
demi-glace ~ warmed clarified butter

*~ 54*

**Filet of Beef Tenderloin and Crab Stuffed Jumbo Shrimp**

Maître d'hôtel butter ~ creamy lobster sauce

*5oz filet ~ 47 // 8oz filet ~ 57*

*Gratuity, service charge and taxes are additional.  
Freshly brewed coffee, decaffeinated coffee and hot tea  
Menu and pricing are subject to change.*

