

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 Faroe 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.*

