



Dinner For Two

\$145

Tax and gratuity not included.

APPETIZER

One served for the table:

DYNAMITE ROLL *

Tempura Shrimp, Spicy Mayo,
Sesame Seeds

GOAT CHEESE RAVIOLI
Golden Oak Mushrooms

JUMBO LUMP CRAB CAKE
Slaw, Horseradish Mustard Aioli

SHRIMP SAUTEE
Tabasco Cream Sauce

FIRST COURSE

One served for each:

HOUSE SALAD

Apples, Goat Cheese, Walnuts,
Sherry Mustard Vinaigrette

CAESAR SALAD
Brioche Croutons

LOBSTER BISQUE
Butter Poached Lobster

FRENCH ONION SOUP
Brandy & Aged Swiss

SURF & TURF

One served for the table:

PRIME NY STRIP *

sliced

Cabernet Jus

BROILED COLD WATER LOBSTER TAIL

Drawn Butter

SIDES

Two served for the table:

TRUFFLE MAC & CHEESE

GARLIC WHIPPED POTATOES

BUTTERED ASPARAGUS

BACON CREAMED SPINACH

CREAMED CORN

EXECUTIVE CHEF | *Maeve Joyce*

GENERAL MANAGER | *Leah Johnson*

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.