



## A P P E T I Z E R

### **Crab Cake**

*Served with honey mustard*

### **Shrimp Cocktail**

*Served with house-made cocktail sauce*

### **Charcuterie Plate**

*Assortment of specialty meats and cheeses with a cherry mustard sauce*

## E N T R E E

### **Rack of Lamb**

*Grilled and topped with a demi-glace. Served with mashed potatoes and brussel sprouts*

### **Crab Stuffed Salmon**

*Roasted salmon filet stuffed with blue crab meat and topped with a Newburgh sauce. Served with wild rice and green beans*

### **Prime Rib**

*Slow roasted, served with twice baked potato and green beans almondine. Accompanied with thick au jus and horseradish sauce*

## D E S S E R T

### **Creme Brûlée**

*Smooth & creamy chocolate flavored baked custard. Finished with a caramelized sugar crust & garnished with crushed peppermint*

### **Red Velvet Cake**

*Red velvet cake topped with cream cheese frosting*

### **Turtle Brownie Sundae**

*Decadent chocolate brownie topped with caramel, chocolate sauce, toasted pecans and vanilla ice cream*

