

## \$45 MENU

### First Course

#### Parmesan Fried Asparagus

*topped w/ garlic butter & crabmeat*

#### Fried Cheeseburger Eggrolls

*seasoned akaushi beef eggrolls / sweet & spicy sauce*

#### Caesar Salad

*romaine hearts / anchovy / crispy parmesan*

#### Federal Fried Oysters

*chicken fried w/ brussels slaw & spicy sauce*

#### Iceberg Wedge

*crispy bacon / cherry tomato / bleu cheese / buttermilk dressing*

#### Soup of the Day

### Second Course

#### Wild Caught Salmon

*grilled salmon / crispy polenta cake / vegetable medley /  
caper relish*

#### Thai Shrimp & Cheese Grits

*large sautéed citrus shrimp / manchego cheese grits /  
Thai citrus glaze*

#### Wild Caught Pacific Fiji Snapper

*blackening spice / chilled Mediterranean orzo pasta /  
lobster sauce / lump crab meat*

#### Diver Scallops

*Nueske's applewood smoked bacon / mushroom risotto*

#### Center Cut New York Strip (add \$10)

*jumbo lump crabmeat / béarnaise sauce / sautéed spinach /  
truffle mac & cheese*

#### Braised Short Rib

*mushroom risotto / spinach / natural reduction*

#### Truffle Stuffed Chicken

*scratch-made herbal cream cheese filling /  
yukon mashed potatoes / grilled asparagus*

#### 16oz Prime Ribeye (add \$15)

*truffle mashed potatoes / mixed vegetables*

### Third Course

#### Bourbon Bread Pudding

#### Carrot Cake

#### Half-Baked Chocolate Chip Cookie

#### Crème Fraiche Cheesecake

#### Six-Layer Chocolate Cake

#### Tres Leches

