

Menu

Starters

- Crab Claws Cocktail
- Lump Crab Stuffed Avocado
- Jumbo Shrimp Cocktail
- Escargots In Garlic Butter
- House Smoked Salmon
- Applewood Bacon Wrapped Quail Legs
- Appetizer Tray (minimum 2 people)

Soups & Salads

- Vine Ripe Tomatoes, Red Onions, Roquefort Cheese Crumbles
- Iceberg Lettuce Wedge, Blue Cheese Dressing
- Field Greens, Basil Vinaigrette
- Caesar, Hearts of Romaine, Parmesan Cheese, Anchovy
- Spinach Salad, Bacon Vinaigrette

Entrees

- Filet Mignon, Center Cut
- New York Strip, USDA Prime Center Cut
- Ribeye, USDA Prime Center Cut
- Ribeye, Bone-In, USDA Prime
- Scottish Salmon Fillet, Dill Butter
- Jumbo Shrimp Scampi
- Filet Mignon and Jumbo Shrimp Scampi
- Lobster Tail, Drawn Butter
- Roasted Natural Chicken Breast

Potatoes & Vegetables

- French Fries
- Au Gratin Potatoes
- Jalapeno Baked Idaho Potato
- Twice Baked Jalapeño Potato
- Creamed Spinach
- Sautéed Mushrooms
- Steamed Asparagus

Desserts

- Little Rhein Mudball

- Sticky Toffee Pudding with Vanilla Ice Cream
- Crème Brulee
- Hill Country Chocolate Brownie with Vanilla Ice Cream
- New York Cheesecake
- Berry Cobbler

Coffees

- Espresso
- Cappucino
- Café Latte
- Boyd's Coffee

Liqueurs, etc.

- Grand Marnier Centenaire
- Grand Marnier Cent Cinquant
- Remy Martin, XO
- Martell, Cordon Bleu
- Courvoisier, Napoleon
- Hennessy, V.S.O.P.
- Remy Martin, V.S.O.P.
- Courvoisier, V.S.O.P.
- Daron, Fine
- Larressingle, V.S.O.P.
- Cerebois, V.S.O.P.
- Fonseca Tawny 10 year
- Fonseca Bin 27
- Warres 2003
- Sandeman Founders Reserve
- Sandeman Fine Ruby
- Taylor Fladgate 20 Year
- Alexander Platinum Grappa