

First Course Selections

COWANS FORD CHEESY BREAD

garlic, onion and four-cheese spread on French baguette croustades

OVEN BAKED CRAB CAKE

lemon-dill butter sauce, micro green garni

ANGRY LOBSTER

spicy flash-fried lobster tails, with jalapeño-honey mustard dip

CHILLFIRE SHRIMP COCKTAIL

poached & chilled with a classic horseradish cocktail sauce

Salad Selections

CLASSIC CAESAR SALAD

tossed with garlic-mustard oil emulsion, fresh romano, herbed croutons

THE WEDGE

bacon, bleu cheese, bleu cheese dressing, tomatoes, cucumbers, croutons

Entrée Selections

THE KINGS CUT OF SLOW ROASTED PRIME RIB

16 oz. garlic & pepper-studded slow-roasted prime rib of beef au jus, smashed Yukon Gold potatoes, roasted medley of vegetables; *hand carved to order!*

MAPLEWOOD SMOKED BREAST OF DUCKLING

black plum & tart cherry glaze, crisp scallion polenta cake, roasted medley of vegetables

FILET & CRABCAKE DUET

8 oz. filet mignon, oven baked jumbo lump crabcake, grilled asparagus, bleu cheese, bacon, scallion risotto

LOBSTER SCAMPI

cold water baby lobster, garlic butter sauce, shoestring vegetable medley, fettuccine

Grand Finales

COUNTRY CROCK BREAD & BUTTER PUDDING

crème anglaise, bourbon caramel sauce

PINEAPPLE UPSIDE DOWN CAKE

light chiffon, buttercream, soaked pineapple, cheesecake layer

DOUBLE DECKER CHOCOLATE MOUSSE TORTE

with fresh berry sauce

\$50 per person No substitutions, please.

