

## First Course Selections

### CAESAR SALAD

romaine, croutons, shaved parmesan

### WEDGE SALAD

bleu cheese, tomatoes, bacon, cucumbers, croutons

### LOBSTER CAPPUCINO

finished with sherry cream

## Second Course Selections

### CRAB CAKE

lump crab cake, lemon-mustard remoulade

### MOZZARELLA GRILLE

fresh mozzarella, shaved prosciutto, wilted romaine, tomato-basil concasse, balsamic glaze

### SHRIMP N' GRITS

cajun cream, stone ground grits

## Entrée Selections

*All entrees served with mashed potatoes and grilled vegetables*

### KING'S CUT PRIME RIB

14 oz., garlic & herb rub

### PESTO SCALLOPS

pecan arugula kale pesto, thyme-romano risotto, shaved prosciutto

### FILET AND SHRIMP DUET

8 oz. center cut filet, shrimp scampi – garlic, butter, shallots, white wine

### SALMON OSCAR

crab meat, bernaise, asparagus

## Grand Finales

### COUNTRY CROCK BREAD & BUTTER PUDDING

crème anglaise, bourbon caramel sauce

### THREE-LAYER CHOCOLATE CAKE

with fresh berry sauce

  
4  
COURSE  
King's Feast  
2019

\$50 per person No substitutions, please.

