

CHILLFIRE



2017

First Course

YOUR SELECTION OF :

COWANS FORD CHEESY BREAD

garlic, onion and four cheese spread on French baguette croustades

JUMBO SHRIMP COCKTAIL

with lemon wedges & spicy cocktail sauce

PAN SEARED LUMP CRABCAKE

with remoulade and creole salsa over napa slaw and lemon-lime garni

Second Course

YOUR SELECTION OF :

VELVET LOBSTER BISQUE

sherry laced, crème fraiche; *rich & decadent*

THE ICEBERG WEDGE

crisp iceberg lettuce topped with bacon, tomatoes, Danish bleu crumbles and our European bleu cheese dressing

SIMPLE GREEN SALAD

with cranberry vinaigrette

Third Course

YOUR SELECTION OF :

SLOW ROASTED GARLIC RUBBED PRIME RIB OF BEEF

14 oz. garlic & pepper studded slow roast prime rib of beef au jus, served with buttery smashed Yukon Gold potatoes



CENTER CUT FILET MIGNON

8 oz. center cut filet mignon, Oscar style, jumbo lump crab meat, asparagus and béarnaise sauce, served with Yukon Gold mashed potatoes; *the most tender cut of beef*



HERB CRUSTED SEA BASS & BACON WRAPPED DIVER SCALLOP DUET

over lobster, asparagus and goat cheese risotto, with bordeaux reduction, micro-amaranth, basil & radish salad and creole bearnaise

FIVE LAMB CHOPS

with potato gratin, shoestring sautéed vegetable medley, rosemary glaze di viande and mint glaze di viande.

Fourth Course

WHITE CHOCOLATE CRANBERRY CHEESECAKE

BREAD PUDDING



\$69.99 per person + tax & gratuity