



## First Course Selections

### **GARDEN SALAD**

mixed greens, cucumber, carrots, croutons

### **LOBSTER CAPPUCINO**

finished with sherry cream

### **SHRIMP N' GRITS**

Cajun cream, stone ground grits

### **BABY BACK RIB**

four bone Danish ribs, barbecue sauce



3

COURSE

Queen's Feast

2 0 1 9



## Entrée Selections

*All entrees served with mashed potatoes and grilled vegetables*

### **CHICKEN MARSALA**

breast of chicken pan-seared, mushrooms, marsala reduction

### **PRIME RIB**

12 oz. Queen's Cut, garlic & herb rub

### **SEARED TUNA**

vegetable saute, soy-ginger, Chinese mustard

### **CRAB CAKES**

two lump crab cakes, lemon-mustard remoulade

## Grand Finales

### **CHOCOLATE CAKE**

chocolate mousse, buttercream frosting

### **BREAD PUDDING**

pecans, crème anglaise, bourbon caramel

\$35 per person No substitutions, please.

