



3-COURSE PREFIX MENU

1st Course

SOUP DU JOUR

SHRIMP SCAMPI

Jumbo shrimp broiled in butter, garlic and white wine

ICEBERG WEDGE

Iceberg lettuce, cucumber dill dressing, blue cheese, crumbled bacon

2nd Course

STUFFED CATCH

Seared fresh catch topped with crawfish cake served with rice, fresh vegetable and jalapeno tarter sauce

CHICKEN MARSALA

Lightly dusted chicken breast pan seared with a classic Marsala sauce. Served with Fresh vegetables of the day and new potatoes

TERRES MAJOR

Peppercorn crusted Terres Major with a Sherry cream sauce served with the vegetables of the day and new potatoes

3rd Course

MANGO MOUSSE

Creamy decadent mango tart pie

PEANUT BUTTER CHOCOLATE PIE

Smooth and creamy peanut butter pie topped with a rich chocolate ganache

24.00 per person

(Does not include drink, tax or gratuity)