



First Course

- **Lobster Crawfish Bisque**
With jalapeno cheddar biscuit
- **Peggy's French Onion Soup**
- **Mixed Berry Salad**
Mixed organic greens, berries and toasted walnuts with raspberry vinaigrette
- **Spinach Salad**
Baby spinach with toasted almonds, goat cheese and a warm balsamic vinaigrette
- **Tableside Caesar Salad**

Second Course

USDA Prime Aged Center Cuts of Midwestern Corn Fed Beef Grilled over Mesquite

- **8 oz. Filet**
 - **13 oz. Ribeye**
 - **12 oz. New York Strip**
With au poivre, Texas manchego mashers and grilled asparagus
- OR
- **Seared Scallops**
With creamy lobster risotto, Nueske's bacon asparagus and Texas Meyer lemon hollandaise
- OR
- **Chilean Seabass**
With creamy lobster risotto, Nueske's bacon asparagus and Texas Meyer lemon hollandaise
- OR
- **Double Boned Kurobuta Pork Chop**
With bosc pear half, glazed in port wine and cinnamon reduction, loaded mashers to include molasses butter, Nueske's bacon, jack cheese, fresh chives and sour cream

Third Course

- **Chocolate Decadence**
With raspberry reduction
- **Amaretto Cheesecake**
- **Large Stemmed Strawberries**
Dipped in Valrhona chocolate

Tea and Coffee

Prefixed menu \$89.95 per person

We politely ask our guests tonight to understand the no splitting of our menu.

Thank you.

 **Gluten-free**

The Department of Health requires that we inform you that consuming raw or undercooked seafood, meat, or eggs may increase your risk of food borne illness.