

DUET ENTREES

First Course

(Choose one)

Cup of Soup du Jour

Seasonal Salad Leaves

Caesar Salad

Entrees

(Choose one)

Filet Mignon with Lobster Tail

grilled five ounce filet with sun dried tomato demi glace and
lemon champagne broiled four ounce cold water lobster tail with drawn butter ~ 39

Filet Mignon with Shrimp Skewer

grilled five ounce filet with sun dried tomato demi glace and
lemon coriander broiled gulf shrimp skewer served with lemon butter sauce ~35

Filet Mignon with Maryland Crab Cake

grilled eight ounce filet with sun dried tomato demi glace and
fried Maryland crab cake with sweet Thai chili sauce ~37

Filet Mignon and Chicken Breast

grilled five ounce filet with sun dried tomato demi glace and
herb roasted bone on chicken breast with Marsala sauce ~32

New York Strip Steak with Sea Scallops

grilled ten ounce New York strip steak with brandy peppercorn sauce and
jumbo sea scallops pan seared with truffle mushroom butter sauce ~39

New York Strip Steak with Shrimp Skewer

grilled ten ounce New York strip steak with a brandy peppercorn sauce a
lemon coriander broiled gulf shrimp skewer served with lemon butter sauce ~34

New York Strip Steak with Lobster Tail

grilled ten ounce New York strip steak with a brandy peppercorn sauce and a
lemon champagne broiled four ounce cold water lobster tail with drawn butter ~ 40

Chicken Breast and Atlantic Salmon Fillet

herb roasted bone in chicken breast with Marsala sauce and
pan seared salmon fillet topped with basil pesto ~30

Gratuity, service charge and taxes are additional.

Menu and pricing are subject to change.

*All entrees are accompanied by fresh garden salad, vegetables, potato, rice or pastry as appropriate,
rolls and muffins.*

Freshly brewed coffee and tea.

