Lobster Night ~ Friday

Soups

New England Clam Chowder 10
Gazpacho Andaluz with Crab 10

Appetizers

Tuna Sashimi 16

Jumbo Lump Crab Cocktail 20

Shrimp Cocktail 22

<u>Salads</u>

Iceberg Wedge

Cherry Smoked Bacon, Crumbled Buttermilk Blue, Pecorino Ranch Dressing 9

Caesar Salad

Romaine Lettuce, Herb Croutons, Shaved Parmesan Reggiano, Caesar Dressing 10

Clubhouse Salad

Field Greens, Tomatoes, Julienne Carrots, Cucumbers, Crumbled Buttermilk Blue, Candied Walnuts, Balsamic Vinaigrette 9

Fish Market

1 1/4 lb. Lobster 19.95

1 1/4 lb. Lobster with 8oz. Prime Rib 29.95

Swordfish

Pan Seared, Avocado & Microgreen Salad, Coconut Foam, Cilantro Lime Vinaigrette 28

Sea Bass

Parmesan Crusted, Saffron, Beurre Blanc 28

Beef/Poultry

8oz. Queen Cut Prime Rib 18

12oz. Queen Cut Prime Rib 22

16oz. King Cut Prime Rib 26

Prime Filet Mignon 48

Prime NY Sirloin 52

Chef's Selection of Potato and Vegetable

Grilled Airline Chicken Breast

Aji Verde, Quinoia, Sweet Potato Tower 28

^{*&}quot;Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."