

# Menu Three

## Five Course Dinner

### Appetizer

**Shrimp Cocktail**  
*Served with Cocktail Sauce*

### Salad

**Caesar Salad**  
*Classic Caesar Salad*

### Entrée

**Eight Ounce Filet Mignon\***  
*Mashed Potatoes, Sauteed Seasonal Vegetables, and a Veal Demi-Glace*

**Seared Grouper**  
*Goat Cheese Mashed Potatoes, Asparagus, and an Herb Beurre Blanc*

**Goat Cheese and Spinach Stuffed Chicken Breast**  
*Mashed Potatoes, Asparagus, and an Herb Beurre Blanc*

### Dessert

**House Made Key Lime Pie**

**Price Per Person \$65+++**

+++ Price does not include Gratuity, Service Charge, or Sales Tax  
Prices are Subject to Change

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.