Gold Lunch $75

Includes a choice of Appetizer for the table or Dessert

APPETIZER FOR THE TABLE

Point Judith Calamari
Kung Pao Style with Wok-Fried Vegetables with Roasted Cashews

SOUP OR SALAD CHOICE

Maine Lobster Bisque
Maine Lobster, Cream and Cognac

Caesar Salad
Shaved Grana Padano, Garlic Croutons

ENTRÉE CHOICE

Wild Caught Shrimp
Crab-Stuffed Jumbo Lump Crab, with Herbs and Garlic, Lemon Beurre Blanc

8 oz Filet Mignon
Center Cut of the Finest, Aged, Midwestern, Grain-Fed Beef

Roasted Breast of Chicken
with Lemon-Garlic Butter Sauce, Fingerling Potatoes, Asparagus

ACCOMPANIMENTS FOR THE TABLE

Grilled Asparagus with Sea Salt and Fresh Lemon

Au Gratin Cheddar Potatoes

DESSERT

Warm Belgian Chocolate Cake
with Vanilla Bean Ice Cream and Mixed Seasonal Berries

Not inclusive of beverage, tax or gratuity

Platinum Lunch $85

APPETIZER FOR THE TABLE

Point Judith Calamari
Kung Pao Style with Wok-Fried Vegetables with Roasted Cashews

SOUP OR SALAD CHOICE

Maine Lobster Bisque
Maine Lobster, Cream and Cognac

Caesar Salad
Shaved Grana Padano, Garlic Croutons

ENTRÉE CHOICE

Wild Caught Shrimp
Crab-Stuffed Jumbo Lump Crab, with Herbs and Garlic, Lemon Beurre Blanc

8 oz Filet Mignon
Center Cut of the Finest, Aged, Midwestern, Grain-Fed Beef

Norwegian Salmon
Mustard and Rye Whiskey Glazed with Baby Carrots, Spinach

Roasted Breast of Chicken
with Lemon-Garlic Butter Sauce, Fingerling Potatoes, Asparagus

ACCOMPANIMENTS FOR THE TABLE

Grilled Asparagus with Sea Salt and Fresh Lemon

Crab Fried Rice

DESSERT

Bananas Foster Butter Cake
Flambéed Tableside with Butter Pecan Ice Cream

Not inclusive of beverage, tax or gratuity