



*Complimentary Champagne*

**~ Choice of Appetizer ~**

Cream of Crab Bisque • Chilled Shrimp Cocktail • Broiled Clams Casino • Garlic Crusted Scallops- Lemon Beurre Blanc  
Maine Lobster Bisque • Lobster Risotto Balls - Roasted Chipolte Cream Sauce  
Baked French Onion Soup Gratinee' • Roasted Brussel Sprouts with Bleu Cheese and Bacon - Balsamic Glaze

**~ Choice of Salad ~**

**B.L.T. Wedge**

*chilled Iceberg Lettuce wedge topped with crumbled bacon, bleu cheese and tomato bits - chopped egg, red onion*

**Winter House Salad**

*gala apples, candied walnuts, dried cranberries, figs and feta cheese - Champagne dijon vinaigrette - over baby greens*

**~ Choice of Entree ~**

**Crispy Lobster Crab Cakes LeJohne**

*two crispy griddled crab cakes made with jumbo lump crabmeat, Maine lobster, bacon and chives - served over a horseradish dijon sauce*

**Filet Mignon**

*10 oz. center cut filet mignon, flame grilled served with Bordelaise sauce - garlic mashed potatoes - onion rings*

**Pistachio Crusted Chilean Sea Bass**

*brilliant white Chilean sea bass fillet griddled with a toasted pistachio crumb crust topped with lump crabmeat in a creamy herb vin blanc*

**Broiled Lobster Tail**

*a sweet succulent 10 oz. cold water lobster tail, brushed with butter, oven broiled*

**Our Seafood Combination**

*a collection of lobster tail, flounder fillet, shrimp, scallops, crab cake and deviled clam  
~ available either broiled or golden fried- please specify ~*

**Roasted Western Prime Rib of Beef**

*our popular full cut of prime rib, slow roasted for 12 hours, served with horseradish sauce and au jus*

**Veal Marc Anthony**

*tender veal medallions, pan sauteed, smothered with jumbo lump crabmeat, in a roasted garlic cream sauce  
served over whipped potatoes - topped with braised spinach*

**Stuffed Flounder Di Mare**

*local flounder fillet, stuffed with shrimp, scallops & crab imperial, finished with lobster sauce*

**Grilled N.Y. Sirloin**

*a 16 oz. N.Y. strip steak, cooked on the grille, topped with a melting house butter*

**Admirals Saute'**

*4 oz. lobster tail, shrimp, scallops and jumbo lump crabmeat in a light garlic butter sauce - served over linguine - crostini bread*

**Crab Imperial**

*our famous crab imperial, jumbo lump - baked en casserole*

**~ Assorted Desserts~**

**Coffee & Tea Included**

**Prix Fixe - \$85 per person**

*~ Tax and gratuity not included ~*