



*Celebrating*  
**10 YEARS**

DECEMBER 1-15, 2024

Complementary Amuse

Caviar Parfait  
Egg Salad, Crème Fraîche, Pastry

*featuring*  
**STEAK & LOBSTER**

3-Courses \$50

**FIRST COURSE**

(Choose One)

Escarole Caesar, Parmigiano, Brioche Croutons

Continental Salad,  
Tomato, Cucumber, Ricotta Salata

Heirloom Tomato Carpaccio,  
Cucumber, Ricotta, Pistou

**SECOND COURSE**

Continental Steak and Lobster\*  
5oz Piedmont NY Strip, Lobster Tail  
Potato Gratin, Asparagus

**THIRD COURSE**

Warm Cinnamon Sugar Donuts,  
Bourbon Caramel Sauce



*Thank You*

for supporting our first 10 years,  
we look forward to serving you in our next 10 years

\*If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw or under cooked meats or seafood, undercooked eggs, or raw oysters and should eat oysters fully cooked.