

WEEK 2: "SEAFOOD MENU"

• 1st COURSE •

Classic Caesar - *Romaine Hearts, Sourdough Croutons, Shaved Parmesan*
 House Salad - *Mixed Greens, Goat Cheese, Candied Walnuts, Raspberry Vinaigrette*
 Mussels Diavolo - *Mussels, Chiles, Tomato and Garlic*

• UPGRADES •

Blue Crab Raviolis - *Parmesan Cream Basil* +12
 Oysters on the Half Shell +\$9
 Oysters Rockefeller - *Crispy Oysters, Creamed Spinach* +\$10
 New Orleans Oysters - *Baked Oyster in a Spicy Parmesan Butter* +\$10
 Buffalo Oysters - *Crispy Oysters, Buffalo Sauce, Blue Cheese Fondue* +\$10

• 2nd COURSE •

Certified Angus Beef Prime 8oz Filet Mignon | +\$24
 Anything Can Surf – add 4oz Maine Lobster Tail to any entree | +\$24
 Ashley Farms Chicken Breast
 Berkshire Pork Chop 8oz

Above Entrees are served with Whipped Potatoes and Green Beans

C.A.B Short Rib – *Creamy Orzo Pasta, Sun Roasted Italian Tomatoes, Baby Spinach, Pan Sauce*
 Pan Seared Snapper – *Summer Vegetable Ragout, Heirloom Tomato Vinaigrette*
 Shrimp Alfredo - *Spaghetti, Shrimp, Parmesan Cream*

• SIDE UPGRADE •

Loaded Whipped Potatoes *Bacon, Cheddar and Sour Cream* +\$6
 Parmesan Truffle Fries +\$10
 4 Cheese Mac & Cheese +\$12
 Lobster Mac & Cheese +\$29

• STEAK UPGRADES •

C.A.B Prime Filet | 8oz | \$24 | C.A.B Prime Ribeye | 16oz | \$29 |
 C.A.B Prime Ny Strip | 14oz | \$29

• C.A.B. PRIME BONE-IN UPGRADES •

Filet Mignon | 14oz | \$39 | Ribeye | 22oz | \$39 | Porterhouse | 24oz | \$39

• DRY AGED C.A.B. PRIME UPGRADES •

Bone-In Strip | 18oz | +\$29 | Tomahawk | 29oz | +\$99
 Bone-In Ribeye | 22oz | +\$39 | Porterhouse | 48oz | +\$99

All Steaks are served with Whipped Potatoes and Green Beans

• DESSERT •

Raspberry Panna Cotta - *Raspberry Coulis, Fresh Berries*
 Triple Chocolate Cake – *Chocolate Mousse Frosting, Chocolate Sauce*

• DESSERT UPGRADE •

Tahitian Vanilla Bean Crème Brulee- – *Puff Pastry Cinnamon Twists, Fresh Berries* +\$10

Wine & Cocktails

• COCKTAILS •

\$15

Negroni Bianco

Nolet Silver Gin, Lillet Blanc, Suze Saveur d'Autrefois

RED Spritz

Aperol, Syltbar Rosé Prosecco, Soda

Centenario Margarita

Centenario Reposado, Cointreau, Lime, Agave

• WINES •

BUBBLES

N/V **KRUG**, Brut, Grande Cuveé, Reims, Champagne, France (375ml) - 140

N/V **TAITTINGER**, *La Francaise*, Reims, Champagne, France - 90

2008 **VEUVE CLICQUOT**, Brut, Reims, Champagne France - 200

2015 **CAMILUCCI**, Brut Rosé, *Cuvée Prestige*, Franciacorta, Italy - 85

WHITES

2014 **JOSEPH SWAN**, *Ritchie Vineyard*, Chardonnay, Russian River Valley, Sonoma County - 100

2016 **LEEWIN ESTATE**, *Art Series*, Chardonnay, Margaret River, Australia - 140

2019 **CASA FERREIRINHA**, *Planalto Reserva*, Duoro, Portugal - 50

2018 **POEMETTO**, *San Angelo*, Pinot Grigio, Friuli, Italy - 55

2019 **PROVINS**, *L'Alpage*, Fendant, Velais, Switzerland - 75

2020 **DOMAINE DOUDEAU-LEGER**, Sauvignon Blanc, Sancerre, France - 85

• REDS •

NV16 **CAIN**, *Cuvée*, Blend, Napa Valley - 72

2015 **GROUNDWINE CO.**, *Steady State*, Red Blend, Napa Valley - 135

2016 **ITALICS**, *Sixteen Appellations*, Red Blend, Napa Valley - 180

2019 **RIDGE**, *Three Valleys*, Red Blend, Sonoma County - 80

2017 **ADAPTATION by ODETTE**, Cabernet Sauvignon, Napa Valley - 135

2016 **NEWTON**, *Unfiltered*, Cabernet Sauvignon, Napa Valley - 120

2018 **ROUND POND**, *Estate*, Napa Valley - 128

2019 **CHACRA**, *Barda*, Pinot Noir, Patagonia - 75

2015 **CHÂTEAU MARQUIS DE MONS**, Margaux, Bordeaux, France - 95