

Select one menu item from 3 of 4 courses | \$29

— **APPETIZERS** —

**Signature Steak & Potato Soup**

**Vegetable Crab Roll**

Crab, cucumber, carrot, avocado, red leaf lettuce, seaweed, sushi rice, sesame seeds

**Buffalo Shrimp**

Crispy fried; blue cheese and ranch

— **SALADS** —

**GF Lexingtonian Salad**

Mixed greens, tomato, crisp bacon; housemade creamy herb dressing

**Chopped Caesar Salad**

Chopped Romaine hearts, shredded Parmesan, croutons; Caesar dressing

— **ENTRÉES** —

**GF Blackened Atlantic Salmon**

A flaky fillet, seasoned with Cajun spices and seared in a hot cast iron skillet;  
over creamy corn Maque Choux; lemon butter sauce

**Twin Filets Forestiere**

Grilled filet mignon medallions finished with roasted wild mushroom demi-glace; whipped potatoes

**Jamaican Jerk Chicken**

Caribbean seasoned and grilled, served over whipped potatoes, finished with jerk sauce and pineapple salsa

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**ELEVATED ENTRÉES AVAILABLE FOR UPCHARGE**

**GF** Aged Prime Center Cut NY Strip 14 oz, *choice of classic side* +\$15

**GF** The Randall Cobb Prime Bone-In Filet 12 oz, *choice of classic side* +\$20  
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— **DESSERTS** —

**Blueberry & Lemon Twist Cake**

Lemon filling and cream cheese icing spread between three butter cake layers with lemon cream cheese icing, white chocolate curls around the side; topped with blueberry compote and whipped cream

**GF Amaretto Strawberry Sundae**

Sweet, sliced amaretto strawberries over vanilla cream topped with whipped cream and toasted almonds

**GF** = Gluten Free. Please notify server of any food allergies.

We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.