

# THE CLASSICS

*menu items that have stood the test of time ...*

*June 15th - 19th, 2022*

## 4 COURSE TASTING MENU

**Member: \$99 per person | Regular: \$145 per person**  
*plus \$125 wine pairings*

## FIRST COURSE

CHOICE OF ONE

### OYSTERS CHOPAFELLER

Alaskan king crab, spinach, bacon, parmesan hot stuffed oysters

### THE SHORT STACK

lobster, jumbo, king and stone crab cakes with a sauce of roasted sundried tomatoes, garlic and champagne

*Champagne, Canard-Duchêne "Cuvee Leonie", Brut, France NV*

## SECOND COURSE

CHOICE OF ONE

### "BEST EVER" CLAM CHOWDER

five freshly steamed little neck clams, yukon gold potatoes, oyster crackers

### CITY STYLE

"chopped" wedge salad, great hill blue cheese, candied walnuts, micro cress

*Pinot Noir, The Prisoner "Eternally Silenced", California 2018*

## THIRD COURSE

CHOICE OF ONE

### PAN SEARED BLACK GROUPER

with wild mushroom risotto and a sauce of "screaming hot" rock shrimp, tomatoes, garlic and white wine

### CHRIS' BRAISED SHORT RIB\*

12oz. braised short rib, port wine BBQ, rainbow peppers, parsnip whipped potatoes

### 10oz. CENTER CUT FILLET

served with your choice of side

### BLACK PEPPER SEARED TUNA

fresh blackberry yuzu soy, organic veggie stir fry

*Cabernet Sauvignon, Caymus, Napa Valley, California 2020*

## FOURTH COURSE

CHOICE OF ONE

### KING OF CHEESECAKE

creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

### FRESH KEY LIME PIE

with yuzu and blueberry

*Daddy Bucks Brew. Bailey's Irish Cream Liqueur and Kahlua with Tannat Whipped Cream!*

*Please allow 2.5 hours to complete the dining experience. No substitutions.*