

Starter

Pear Maytag Salad
Mixed greens tossed in champagne and raspberry
vinaigrette, garnished with fresh pears, Maytag blue
cheese, walnuts and dried cherries

Entrée

Petite Filet Mignon cooked to order and paired with three grilled gulf shrimp sautéed in a lemon butter sauce. Served with our hand mashed potatoes and offered with a side of asparagus

Dessert

Choice of Desserts including our own homemade
White Chocolate Raspberry Swirl Cheesecake
made with a Sponge Cake crust

\$28 per Person