

# Believe Night 2012

## -First Course-

### Champagne Lobster Bisque

Kicked up with Remy XO

### Crispy Calamari

Lightly fried, marinara sauce

### Honeycrisp Apple Salad

Cranberries, candied pecans, Manchego & local honey

### Baby Iceberg Lettuce

Blue cheese, tomatoes & bacon

### Roasted Beets & Goat Cheese

Baby arugula, toasted pine nuts, red wine vinaigrette

### Shrimp Cocktail

Served on ice, horseradish cocktail  
*\$4 supplemental*

### Warm Fresh Mozzarella

Wrapped in prosciutto, roasted mozzarella

### Tuna Tartare

Honey, soy, ginger, scallion & toasted sesame

### Applewood Smoked Bacon

Thick cut, & glazed with brown sugar

### Baby Spinach Salad

Vidalia vinaigrette, bacon & hard boiled eggs

### Grilled Caesar Salad

Shaved parmigiano reggiano, white anchovies

### Cilantro Lime Shrimp

Chargrilled shrimp tossed in a zesty marinade  
*\$4 supplemental*

## -Entrees-

### Filet Mignon 8 oz

Classic, center cut, Angus tenderloin

### Roasted Chicken Breast

Roasted baby eggplant ratatouille

### Free Range Pork Chop 16 oz

Charbroiled pork chop from Leidy's of Lancaster

### Cowboy Ribeye 18 oz

Bone in, center cut, well marbled ribeye  
*\$10 supplemental*

### Dry Aged Delmonico 14 oz

Well marbled, flavorful cut aged 28 days  
*\$10 supplemental*

### Porterhouse 22 oz

Best of both worlds! Aged 14 days  
*\$15 supplemental*

### The Tomahawk Chop 26 oz

Encrusted with blue cheese, cabernet bordelaise  
*\$19 supplemental*

### Jumbo Lump Crab Cakes

Broiled with ginger slaw, dijonaise

### Organic King Salmon

Roasted potato & smoked bacon succotash

### Seared Dayboat Sea Scallops

Sweet potato risotto, sage butter

### Crab Stuffed Shrimp

Broiled & draped with a lemon buerre blanc

### Dry Aged Strip Steak 16 oz

Center cut by hand & aged 28 days  
*\$10 supplemental*

### Twin Lobster Tails 12 oz

Twin South African 6 oz tails, drawn butter  
*\$15 supplemental*

### Classic Surf & Turf

8 oz filet mignon paired with a 6 oz lobster tail  
*\$19 supplemental*

## -Side Dishes-

Yukon Gold Mashed

Macaroni & Cheese

Sauteed Mushrooms

Scalloped Potatoes

Vidalia Onion Rings

Sweet Potato Casserole

Shoestring Fries

Sauteed Asparagus

Sauteed Broccoli Rabe

Steak Cut Fries

Creamed Spinach

Lobster Mac & Cheese (\$12)

Skillet Hash Browns

Broccoli Au Gratin

Lobster Risotto (\$12)