

## **SEASONS**

### **SOUPS**

Seafood Gumbo with Rice

Chilled Avocado Soup with Pico de Gallo

### **STARTERS**

Classic Jumbo Gulf Shrimp Cocktail

Served with our House Made Cocktail and Remoulade Sauces

Carpaccio of Prime Aged Tenderloin of Beef

Wild Mushroom, Arugula Salad, Parmesan Tuile, Crisp Shallots & Garlic Aioli

Baked Crab Gratin with Cheese and Cracker Crumble

Oyster Mushrooms and Sherry Cream Sauce

Jumbo Lump Crab Cake

Creole Mustard Sauce and Crispy Spinach

Gulf Coast Oyster Pan Roast

Poached in Shallot Garlic Cream with Poblano Peppers & Crisp Croutons

### **SALADS**

Mixed Green Salad Tossed with your Choice of Homemade Dressing

Hearts of Romaine "Caesar" Creamy Garlic Dressing and Croutons

Sliced Tomatoes with Crumbled Blue Cheese and Balsamic Vinaigrette

### **ENTREES**

Gulf Shrimp "Scampi" with Pernod Garlic Butter

Pan Cooked Snapper Fillet with Lemon Butter Sauce

Add Crabmeat & Pine Nuts

Roast Striploin of Texas Antelope with Cranberry Ancho Chile Port Sauce

Prime Filet of Beef Tenderloin Béarnaise Sauce 6 oz 8oz

Grilled Double Lamb Chops with Rosemary Demi Glace

Pan Cooked Duck Breast with Pink Peppercorn Citrus Reduction

Sautéed Red Fish Fillet Tomato Buerre Blanc and Smoked Bacon

Entrees Served with the Chefs Selection of Vegetables and Starch