

## ***Michael's Menu***

### ***Hors d'oeuvre***

Shrimp Cocktail  
Mini Crab Cakes  
Virginia Oysters  
Grilled Calamari

### **I Course**

U 10 scallops and arugula

### **II Course**

Cubes of Tuna in a Sicilian Sauce

### **III Course**

Shrimp Bisque

### **IV Course**

Lemon Sorbet

### **V Course**

Lobster Ravioli

### **VI Course**

8 oz choice Filet Mignon in a gorgonzola fondue'  
16 oz T-Bone Veal Chop  
Grilled Branzino  
Warm Water 8 oz Lobster Tail  
8-10 oz Grilled Atlantic Salmon

### **VII Course**

Fresh Seasonal Fruits and Mixed Cheeses

### **VIII Course**

#### **Desserts & Coffee**

Panna Cotta  
Cappuccino, Espresso coffee & Tea

**Price of the Menu is \$90 NO tax and Gratuity included**