



Boca Raton

## THREE COURSES 65.

### *Appetizers*

- FRESH MAINE LOBSTER BISQUE AU COGNAC**  
**HALF & HALF COCKTAIL – COLOSSAL LUMP CRAB & JUMBO SHRIMP** two sauces  
**THAI CHILI RHODE ISLAND CALAMARI** thin beans, sweet peppers  
**CHOPS® CHOPPED SALAD** triple crème blue cheese wedge, lemon- basil vinaigrette  
**CAESAR SALAD** Sicilian white anchovies, parmigiano-reggiano

### *Entrees*

- FLORIDA BLACK GROUPER “HORSERADISH CRUSTED”**  
sautéed Tuscan kale, pink grapefruit beurre blanc
- SAUTÉED FAROE ISLANDS SALMON • COLOSSAL LUMP CRAB “OSKAR”**  
jumbo asparagus hollandaise
- HAWAIIAN AHI TUNA • SESAME SEARED\***  
port wine glaze, scallion Yukon potato mash
- GENUINE HOLLAND DOVER SOLE** 1.5 Lbs. 20. supp  
*filleted tableside* sautéed in ev olive oil, lemon, Santorini capers
- CENTER CUT PRIME FILET MIGNON • 8 oz** 10. supp

### LOBSTER SPECIALTIES

- WHOLE MAINE LOBSTER • STEAMED & CRACKED** 2 Lbs. 15. supp  
drawn butter lemon
- WHOLE MAINE LOBSTER • BROILED & STUFFED** 2 Lbs. 20. supp  
savory colossal lump crab stuffing drawn butter
- SURF & TURF** 10. supp  
half two pound lobster steamed & cracked + broiled filet mignon center cut 6 oz  
confit potato, drawn butter lemon

### *Desserts*

- CHOCOLATE TOFFEE CRUNCH PIE** vanilla ice cream  
**CLB NEW YORK STYLE CHEESE CAKE** fresh Florida strawberries  
**TRADITIONAL KEY LIME PIE** fresh whipped cream

NO SUBSTITUTIONS PLEASE

Beverages, Gratuity & Florida Tax Not Included. All Major Credit Cards are Only Accepted.