



Boca Raton

THREE COURSES 69.

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

Promotional Offer. The Ultimate Dining Card and/or Status Card cannot be applied.
All Major Credit Cards are Only Accepted.