



Boca Raton

THREE COURSES 69.

Appetizers

FRESH MAINE LOBSTER BISQUE AU COGNAC

with 1/4 lb steamed lobster morsels 8. supp

ALL JUMBO LUMP MARYLAND STYLE CRAB CAKE lemon grain mustard emulsion 1/4 lb 6. supp

HALF & HALF COCKTAIL – COLOSSAL LUMP CRAB & JUMBO SHRIMP two sauces

THAI CHILI RHODE ISLAND CALAMARI sweet red & yellow peppers, edamame

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. 25. supp

filleted tableside sautéed in ev olive oil, lemon, Santorini capers

CENTER CUT PRIME FILET MIGNON • 8 oz 10. supp

Lobster Specialties

TWO POUND MAINE LOBSTER • STEAMED & CRACKED 15. supp

drawn butter lemon

TWO POUND WHOLE MAINE LOBSTER • BROILED & STUFFED 20. supp

savory colossal lump crab cake Maryland stuffing drawn butter

SURF & TURF 10. supp

half two pound lobster steamed & cracked + broiled filet mignon center cut 6 oz
potato confit, 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.