



Boca Raton

TWO COURSES 57. • THREE COURSES 68.

*Appetizers*

**FRESH MAINE LOBSTER BISQUE AU COGNAC**

with 1/4 lb. steamed lobster morsels +8.

**CHOPS® CHOPPED SALAD**

triple crème blue cheese wedge, lemon- basil vinaigrette

**THE CAESAR**

Sicilian white anchovies, parmigiano-reggiano, oregano olive oil croutons

**THAI CHILI RHODE ISLAND CALAMARI**

sweet red & yellow peppers, edamame

**HAWAII • AHI TUNA TARTARE\***

hass avocado, white soy citronette, puffed tapioca crisp

**CHILLED HALF & HALF COCKTAIL • COLOSSAL LUMP CRAB & JUMBO SHRIMP**

*Entrees*

**MAINE SEA SCALLOPS "ST. JACQUES"**

asparagus, sorrel white wine sauce

**FLORIDA BLACK GROUPER "HORSERADISH CRUSTED"**

sautéed Tuscan kale, pink grapefruit beurre blanc

**SAUTÉED FAROE ISLANDS SALMON "OSKAR" • COLOSSAL LUMP CRAB**

jumbo asparagus hollandaise

**HAWAIIAN AHI TUNA • SESAME SEARED\***

port wine glaze, scallion Yukon gold potato mash

**CHILEAN SEA BASS HONG KONG**

sesame soy broth, ginger, wok spinach, bowl of jasmine rice +10.

**ALL JUMBO LUMP CRAB CAKES "MARYLAND"**

lemon grain mustard emulsion (2) +15.

**1855 BLACK ANGUS FILET MIGNON BARREL CUT • 8 oz. +15.**

**USDA PRIME NEW YORK STRIP • 12 oz. +15.**

**SURF & TURF**

half two pound lobster steamed & cracked + broiled filet mignon center cut 6 oz.  
potato confit, drawn butter lemon +15.

*Desserts*

**CHOCOLATE TOFFEE CRUNCH PIE** vanilla ice cream

**TRADITIONAL KEY LIME PIE** fresh whipped cream

**CLB NEW YORK STYLE CHEESE CAKE** fresh Florida strawberries

*NO SUBSTITUTIONS. AVAILABLE SUNDAY THRU FRIDAY ONLY.*