

# *Sunset Supper Special*

*\$33 per person not including beverages, tax and tip*

*Choose one from each of the following categories*

## **Appetizers**

### ***Lobster Bisque***

*Roasted bell pepper lobster broth*

### ***Mesclun Greens***

*Candied macadamia nuts, strawberry, Sonoma goat cheese,  
herb balsamic vinaigrette*

### ***Maryland Blue Crab Wontons***

*Sweet and spicy savoy cabbage, wild mushroom tomato relish,  
ponzu beurre blanc*

## **Entrees**

### ***Pappardelle & Prawns***

*Baby heirloom tomatoes, basil, roasted garlic, sherry lobster cream*

### ***Maryland Lump Crab Stuffed Seabass***

*Marble potatoes, Chef's vegetable, lemon thyme mustard sauce,*

### ***Top Sirloin***

*Garlic crusted fingerling potatoes, mine shaft bleu cheese demiglace*

## **Add To Your Entrée:**

*One King Crab Leg \$20*

*Grilled Shrimp Skewer \$12*

*Half Grilled Maine Lobster \$20*

## **Desserts**

### ***Paradise Pie***

*Macadamia nut ice cream, warm chocolate sauce, whipped cream*

### ***Warm Chocolate Torte***

*Sundried cherries, pistachios, Tahitian vanilla bean gelato*

### ***Trio of Sorbets***

*Guava, coconut, & passion fruit*

*Sunset Supper Split Plate Charge \$10*