

Chef's Waterside Table

To Start...

Moët Imperial Split &
Chocolate Dipped Strawberries

Chef Recommends a Choice of...

Maine Lobster Cocktail with Brandy Dressing
Pan-seared Ahi Tuna with Pickled Ginger,
Tomato Horseradish Jam & Wasabi Drizzle
Classic Steak Tartar served with Herb Croutons

Continuing...

Salad of Organic Field Greens
with Walnuts, Fresh Pineapple, Cherry Tomatoes
and Goat Cheese finished with Balsamic Vinaigrette

or

Crisp Romaine Heart Salad with
Parmesan Croutons and Creamy Caesar Dressing

For the Main Course...

Dover Sole from the Coast of Holland
with Classic Sauce Meunière, Deboned Tableside

Surf & Turf - Grilled 8 oz. Filet Mignon with Baked 8 oz. Lobster Tail

Full Rack of New Zealand Lamb with Herbal Pecan Crust & Natural Juice

To Finish...

Crème Brûlée with Seasonal Berries
or Venetian Tiramisu

\$175 per person

Gratuuity Not Included | 7% Sales Tax will be added to all charges

BonAppetitRestaurant.com | 727-733-2151 | Fall/Winter 2020