

20-Year Anniversary Dinner Features

Baked Brie 20

Bried Baked with Spiced Walnut Crust, Golden Pear Chutney
Raspberry Balsamic Reduction

Lobster Bisque 12

Finished with Brandy and Lobster

Berry Bibb Salad 17

Butter Lettuce with Fresh Berries, Spiced Pecans, Chevre, Dried Cherries, Cherry-Balsamic Vinaigrette

Steak Diane* 59

7 oz. Filet, Brandy, Dijon Mustard, Mushrooms Green Peppercorns, Demi Glaze

Sanders Turtle Cream Puff 12

Hot Fudge, Dark Chocolate and Warm Caramel Sauces
Togsted Pecans

^{*}Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have any concerns regarding food allergies, please alert your server prior to ordering