

# EPIC CHOPHOUSE 4 COURSE "KING'S FEAST"

## FIRST COURSE SELECTIONS

### **Oven Baked Crab Cake**

lemon-dill butter sauce, micro green garni

### **Angry Lobster**

spicy flash fried lobster tails with jalapeno- honey mustard dip

### **Poached Jumbo Gulf Shrimp Cocktail**

tequila-lime cocktail sauce, lemon and lime garni

### **Chophouse Cheese Toast**

our famous four cheese spread broiled atop fresh baked french baguette croustades

## SALAD SELECTIONS

### **The Wedge**

the Epic wedge salad, bacon, bleu cheese, bleu cheese dressing, tomatoes & croutons

### **Classic Caesar Salad**

tossed with garlic-mustard oil emulsion, fresh romano, herbed croutons

## ENTRÉE SELECTIONS

### **The Kings Cut of Slow Roasted Prime Rib**

hand carved to order! ( 16 oz. ) garlic & pepper studded slow roasted prime rib of beef au jus, creamed horseradish, smashed yukon gold potatoes, roasted medley of vegetables

### **Maple Wood Smoked Breast of Duckling**

blood orange & raspberry glaze, crisp scallion polenta cake, roasted medley of vegetables

### **Filet & Crabcake Duet**

8 oz. filet mignon, oven baked jumbo lump crabcake, grilled asparagus, bleu cheese, bacon, scallion risotto

### **Petite Filet Mignon**

the most tender center cut! charbroiled to perfection! buttery yukon gold mashed potatoes, grilled asparagus, classic bearnaise sauce

### **Epic Seafood Tortellachi**

pancetta, sweet pea & ricotta tortellachi pasta, garlic, chardonnay & basil sautéed maine lobster, shrimp & jumbo lump crab

## GRANDE FINALES

### **Country Crock Bread and Butter Pudding**

with raisins, craisins, pecans, crème anglaise, & bourbon caramel sauce, house made! house favorite!

### **Epic Chocolate Mousse Torte**

layers of our rich chocolate cake and decadent chocolate mousse

### **Double Decker Strawberry Shortcake Cheesecake**

topped with balsamic strawberries

**\$50.00 per person + tax & gratuity**

\*\*\*Queen's & King's Feast Menus are not subject to substitution\*\*\*