

## STARTERS

### **SEAFOOD SAMPLER**

OYSTERS, STONE CRAB, KING CRAB, SHRIMP,  
SERVED WITH COCKTAIL SAUCE & HONEY MUSTARD  
FOR TWO 26      FOR FOUR 50

### **CHARCUTERIE BOARD**

SMOKED GOUDA, GOAT CHEESE PEPPERCORN, HAVARTI, FONTINA,  
PEPPERCORN SALAMI, PROSCIUTTO, CARAMELIZED PECANS,  
HONEY, STRAWBERRY JAM & TOAST POINTS  
FOR TWO 18      FOR FOUR 30

### **BAKED LUMP CRAB CAKES**

SERVED WITH ROASTED RED BELL PEPPER SAUCE 18

## DINNER FEATURES

### **SHRIMP FETTUCINI PASTA CARBONARA**

SAUTEED SHRIMP WITH PORK BELLY, PEAS, EGG, PARMESAN CHEESE,  
CARBONARA SAUCE AND TOSSED WITH FETTUCINI PASTA 28

### **ROSEMARY RUBBED FILET MIGNON**

CHARGRILLED FILET MIGNON TOPPED WITH  
CHOCOLATE PORT REDUCTION 42

### **PARMESAN CRUSTED CHILEAN SEABASS**

SERVED OVER GARLIC SPINACH, LEMON BURRE BLANC SAUCE 38

### **CHICKEN ALA CHAMPAGNE**

DOUBLE CHICKEN BREASTS WITH SAUTEED WILD MUSHROOMS,  
SHALLOTS & FRESH TARRAGON CHAMPAGNE SAUCE 29

### **PARMESAN CRUSTED SCALLOPS**

LOBSTER RISOTTO, SAFFRON BURRE BLANC SAUCE 38

## DINNER FEATURES FOR TWO

### **LONG BONE TOMAHAWK**

30OZ TOMAHAWK STEAK SERVED WITH  
ASPARAGUS & MASHED POTATOES 110

### **PROSCIUTTO WRAPPED FILET MIGNON & PAN SEARED SCALLOPS**

SERVED WITH LEMON BUTTER CAPER SAUCE & DEMI GLAZE 90

### **10OZ WAGYU COULOTTE STEAK & LOBSTER TAILS**

SLICED WAGYU COULOTTE AND LOBSTER TAIL  
WITH MELTED BUTTER & DEMI GLAZE 110

## SWEET FINISH

SNICKER'S PEANUT BUTTER CHEESECAKE  
CHOCOLATE MOUSSE TULIP CUPS  
TRIPLE LAYER CHOCOLATE CAKE  
TIRAMISU

*Beelow's*  
**Steakhouse**