

20
24

HAPPY NEW YEAR

20
25

APPETIZERS

select one

COCKTAIL SHRIMP

3 jumbo shrimp with zingy cocktail sauce.

BILLIONAIRES BACON

It's Famous For A Reason!! center cut Applewood smoked pork belly slow roasted with sweet & hot things.

CRAB CAKE

Our perfect blend of spices and panko mixed with fresh lump crab, house made remoulade, paprika with a tomato and arugula salad.

WAGYU CARPACCIO

Thin slices of highly marbled striploin, aged Parmesan, arugula, cracked pepper, fried capers, truffle aioli and toast points.

FRIED HALF LOBSTER TAIL

Chunks of warm water lobster flash fried with orange pepper glaze and zesty garlic cream.

INDULGE

1/2 lb KING CRAB +45

1/2 lb Stone Crab +38

DIVER SCALLOP +9

1/2 lb LOBSTER TAIL +31

SEAFOOD PLATTER +59

ENHANCE

BONE MARROW

TRUFFLE BUTTER +4

BÉARNAISE +4

CABERNET REDUCTION +4

SHERRY PEPPER CREAM +4

MUSHROOM MEDLEY +11

CHEERS

CHAMPAGNE TOAST +12

SECOND COURSE

select one

CAESAR SALAD

Crisp romaine hearts tossed in our classic dressing, sour dough croutons, Parmesan crisp.

BASCOMS SALAD

Spring mix and iceberg lettuce tossed with julienned ham and Swiss, chopped green olives, heirloom tomatoes and Parmesan vinaigrette.

LOBSTER BISQUE

Rich lobster stock, sherry wine, cream and chopped lobster.

THIRD COURSE

ALL STEAKS & CHOPS SERVED WITH ONION STRINGS, MASHED POTATO & BROCCOLINI

select one

CHILEAN SEABASS

Roasted new potato, mushroom medley, creamy leeks, truffle essence, cabernet butter, potato curls.

CHICKEN MARSALA

Organic farm raised chicken breast, mushroom medley sauce, roasted garlic mashed potatoes and asparagus.

DUCK À L'ORANGE

Roasted half duck served with Grand Marnier and orange gastrique sauce, scalloped potato, haricot verts, and orange supreme.

HARISSA SHRIMP PASTA

Fettucine egg noodles sautéed with garlic, cream, Parmesan and savory harissa pepper butter.

PECAN CRUSTED GROUPEL

Local black grouper served with swiss chard and spinach sautee, roasted root vegetable and lemon thyme beurre blanc.

FILET MIGNON

Very tender with little marbling, 10 oz.

BONE IN RIBEYE

22oz. CREEKSTONE ALL NATURAL, highly marbled.

KING CUT PRIME RIB

Our house specialty. we rub each loin with house spices and roast them a minimum of 12 hours for maximum tenderness.

LAMB CHOPS

Fresh domestic lamb, Three double cut chops.

WAGYU NEW YORK STRIP

Japanese beef raised in Australia, high quality A5, minimum BMS of 7. 12oz

Complimentary Chocolate by William Dean

FOURTH COURSE

served with select one

BLUEBERRY CHEESECAKE

KEY LIME PIE

FLOURLESS CHOCOLATE TORTE

-119 PER PERSON

RESERVATIONS REQUIRED