

ZENITH MENU

\$125 All inclusive Per Person

APPETIZERS

A Sampling of All Served Family Style

AHI TUNA*

Sashimi grade Ahi, seared rare and served with Wasabi and pickled Ginger

STUFFED MUSHROOMS

Chef Noe's fire roasted herb and cheese stuffed mushrooms

CALAMARI

Lightly floured and fried, Sweet Asian chili sauce, Candied Cashews

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with cocktail sauce and lemons

SOUP & SALAD

Choose One Salad for Group
Chef's Choice

House Salad With Balsamic

House Salad With Ranch

Caesar Salad

ENTRÉES

PRIME RIB*

A huge 14oz cut of our juicy, herb roasted prime rib cooked Medium Rare

+ Served with a Loaded Baked Potato +

LIZZIE'S FILET MIGNON*

Our 8oz Filet seasoned & seared on a 900 degree grill

+ Served with Baked Potato with Butter and Sour Cream +

SANIBEL COMBO

Our Coldwater lobster tail and large sea scallops served with drawn butter
+ Served with Fresh Brussel Sprouts made with our Aged Balsamic Glaze +

FILET & LOBSTER*

Our 6oz Filet seasoned & seared on a 900 degree grill & a cold water lobster tail

+ Served with Baked Potato with butter and sour cream +

MAPLE BOURBON SALMON

Fresh grilled Salmon in our house-made Maple Bourbon glaze.

+ Served over Jasmine Rice +

DESSERT

CHEF SELECTION

Selected by the Chef from one of his favorite epicurean desserts

BEVERAGE PACKAGE

Includes All Soft Drinks, House Wines, All Draft and Bottle Beers and all Premium Liquor Drinks.

+ Two Drink Limit per person +