



ZENITH MENU



\$110 Per Person

Price is subject to change. Quote is Valid for 30 Days

FIRST COURSE

TENDERLOIN BLUE CHEESE CROSTINI

Seared medium rare on an aged blue cheese crostini

SPLENDID SHRIMP COCKTAIL

Super Jumbo Shrimp, slow cooked in Chef's craft beer boil recipe served with our 3D sauces

ARTESIAN CHEESE BOARD

Assortment of imported aged cheese from around the world. Served with Beef Butter, Black Lava Salt Crostini

SECOND COURSE

Select One Soup for the Group

Lobster Bisque

Loaded Baked Potato Soup

French Onion Soup

THIRD COURSE

Select One Salad Only for the Group

Sanibel Salad

Caesar Wedge Salad

Iceberg Wedge Salad

FOURTH COURSE

TOMAHAWK RIBEYE*

Hand carved 2+ pounds of Long Bone Ribeye perfectly marbled. Our thickest most prized steak, please allow extra time to cook above Medium Rare

SOUTH AFRICAN LOBSTER TAIL

From the Coast of South Africa, Sweet Succulent Large Tail with Drawn Butter

CAPTIVA SURF & TURF

Our Large Filet and a brilliant South African Lobster tail.

WAGYU STRIP STEAK

9oz Club cut with a Beef Marbling Standard of A5 or better. Limited Availability

SIDES

Select Two Options Only for the Group

LOBSTER MASHED POTATOES

CREAMED SPINACH

CAULIFLOWER AU GRATIN

CRISPY BRUSSELS SPROUTS

TRUFFLED MUSHROOMS

LOBSTER FRIED RICE

FIFTH COURSE

CHEF'S EPICUREAN DESSERT

Creme Brûlée Cheesecake

Add South African Tail for \$40

Guest Choice One Add-On:
Steak Sauce Sampler
Caramelized Shallots
Truffle Butter

*All of our beef and fish items are cooked to order.
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Vegetarian Option Available Upon Request