

Overture

"Hold On" FRENCH ONION BRÛLÉE

BRÛLÉED SWISS, PROVOLONE AND PARMESAN ON A CROSTINI OVER OUR FRENCH ONION SOUP

LOBSTER BISQUE

SHERRY LACED AND TOPPED WITH CRÈME FRAÎCHE AND LOBSTER

Opening Act

FRESH FRUIT DISPLAY AND ARTISAN CHEESE BOARD 🍷

ASSORTED GOURMET CRACKERS AND TOAST POINTS

"I Walk Alone" SUSHI ASSORTMENT 🍷

HOUSE MADE NIGIRI, SASHIMI AND SPECIALTY ROLLS WITH PICKLED GINGER, WASABI AND SOY SAUCE

"After All" COLD SEAFOOD BAR 🍷

SHRIMP COCKTAIL, SNOW CRAB CLAWS AND OYSTERS ON THE HALF SHELL SERVED WITH KEYLIME COCKTAIL SAUCE, CLASSIC MUSTARD SAUCE AND HORSERADISH

CAESAR SALAD 🌱

FRESH ROMAINE LETTUCE, SHAVED PARMESAN, CUBAN BREAD CROUTONS

CHEF'S SPECIALTY SALAD

COLD AMUSE BOUCHE

MARINATED GRILLED VEGETABLE DISPLAY 🍷 🌱

SPREAD THE BREAD

WITH ASSORTED FLAVORED BUTTERS

Main Event

"I Found Someone" PORCHETTA 🍷

BRAISED PORK BELLY, HERBED MASCARPONE POLENTA; BRAISING LIQUIDS

WARM AMUSE BOUCHE

CHEF'S SLIDER SELECTION

"Strong Enough" GRILLED BEEF TENDERLOIN 🍷

AU JUS AND CREAMY HORSERADISH SAUCE

"I Got You Babe" ROASTED TURKEY 🍷

WITH CRANBERRY RELISH AND TURKEY GRAVY

FRESH ROASTED VEGETABLE

FARM FRESH VEGETABLE OF THE DAY

ROASTED FINGERLING POTATOES 🍷 🌱

PARMESAN, GARLIC & HERBS

PASTA DU JOUR

Finally

"Believe" GRILLED LOBSTER TAIL 🍷

WITH SCAMPI BUTTER

"If I Could Turn Back Time" LOCAL GRILLED CATCH OF THE DAY

Encore

FIRESTICK CONFECTION CONNECTION

FRESHLY BREWED ICED TEA AND COFFEE

FOUNTAIN SODAS

\$70 PER PERSON

PRICE IS INCLUSIVE OF 18% SERVICE CHARGE AND SALES TAX
MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE

**To take advantage of the \$10 per person savings,
Please call 813-301-6926 to prepay for your dinner buffets.**

Pre-payments accepted up to 24 hours prior to the show.

MENU ITEMS ARE SUBJECT TO CHANGE WITHOUT NOTICE