**SAN JUAN**

 **A P P E T I Z E R S**

Choice Of:

**LOBSTER BISQUE**

With Fresh Tarragon Cream Fraiche

**INNKEEPER SALAD**

Radicchio, Romaine Hearts, Pancetta, Cranberry, Cipollini Onion,

Goat cheese, Thai Basil Vinaigrette

**E N T R É E S**

Choice Of:

**SURF AND TURF**

Prime Filet Mignon & 6 oz Maine Lobster Tail

Bordelaise Sauce

**16 OZ. RIBEYE**

Bordelaise

**SWORDFISH FILET**

Whole Grain Cream Sauce

**A C C O M P A N I M E N T S**

**JUMBO ASPARAGUS**

**GARLIC WHIPPED POTATOES**

**E M B E L L I S H M EN T S & A D D I T I O N S**

**CRAB OSCAR TOPPING 15**

Jumbo Lump Carb, Chives, Spicy Aioli

**6 OZ. MAINE LOBSTER TAIL 27**

Drawn Butter

**D E S S E R T S**

Choice Of:

**CHOCOLATE CAKE**

Seasonal Fresh Berries, Chantilly Cream, Chocolate Sauce

**TAHITIAN VANILLA BEAN CRÈME BRULEE**

Seasonal Fresh Berries

Coffee, Decaffeinated Coffee, or Tea

**$125 Per Guest**

Service Charge and Applicable Sales Tax are not included

Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your

risk of foodborne illness