AMERICAN

BAR & GRILL

SET MENUS

OCEAN

9,900

JUMBO SHRIMP ON ICE

with cocktail sauce

CRISPY CAESAR SALAD

with creamy anchovy dressing, shaved parmesan and hand-torn garlic croutons

DAILY OR VEGETARIAN SOUP

seasonally inspired

F1 WAGYU STRIP STEAK WITH SEASONAL VEGETABLES

BLACKENED SALMON

cajun dirty rice with shrimp

DESSERT

YUZU SHERBET

or

BLOOD ORANGE SORBET

Streamer Coffee

Art of Tea Selection

LAND

11,900

CRISPY CAESAR SALAD

with creamy anchovy dressing, shaved parmesan and hand-torn garlic croutons

BLUE CHEESE WEDGE

blue cheese, double-smoked bacon, crumbled egg, red onion, cherry tomatoes

LOW COUNTRY CRAB SOUP

a club favorite since the '80s

DAILY OR VEGETARIAN SOUP

seasonally inspired

JUMBO LUMP CRAB CAKE

cajun lobster sauce

IV

F1 WAGYU STRIP STEAK

with seasonal vegetables

or

STEAK AND LOBSTER 5oz long grain-fed tenderloin,

succulent lobster tail +1,500

PRIME SHORT RIB

pinot noir-braised, homestyle buttered potatoes, roasted baby carrots, jus

BLACKENED SALMON cajun dirty rice with shrimp

DESSERT ALL-AMERICAN APPLE PIE

à la mode

Streamer Coffee

Art of Tea Selection

