



**1<sup>st</sup> Course – choose one Soup or Salad**

**Lobster bisque soup**

**Creamy Wild Mushroom soup**

**Grilled romaine Caesar** - with house made Caesar with shaved pecorino Romano and truffled croutons

**Callie's House salad** - mixed greens, tomatoes, feta, red onion, and radish served with house lemon poppy seed dressing

**2<sup>nd</sup> Course – choose one Appetizer**

**Stuffed mushrooms** – Chesapeake blue crab, roasted red peppers, green onions, Parmesan and panko

**Goliath shrimp cocktail** – three 1/4 lb. shrimp served with house made Thai chili cocktail sauce

**Mini charcuterie** – prosciutto, capicola, red spruce 4-year cheddar, vintage Van Gogh Gouda, spiced pecans

**3<sup>rd</sup> Course – choose one Entree**

**Saffron butter poached Lobster tail** – poached in saffron butter and served on a lemon-butter & chive polenta cake and with roasted rainbow carrots

**Pan-seared duck breast** – drizzled with a Swedish lingonberry gastrique on a bed of herb roasted tricolor potatoes

**Chilean Sea Bass** – pan seared on a red onion nest topped with a mango chutney on a truffle scallop puree and served with roasted rainbow carrots

**Angus Prime Rib** – one pound cut of prime cut Angus slow cooked prime rib accompanied by tri-color herb roasted potatoes, red beet horse radish cream sauce and au just

**4<sup>th</sup> Course – choose one dessert**

**Double chocolate cheesecake**

**Berry zabaglione** – mixed berries with a delicate Italian zabaglione cream in an edible chocolate bowl

**Petit fours** – decadent mini cake sampler