



INFORMATION IS VALID AS OF: 07.01.26

NUTRITIONAL GUIDE

ALLERGEN GUIDE



NUTRITIONAL GUIDE

Eddie V's is committed to providing accurate and up-to-date nutrition information. Due to the handcrafted nature of our menu and occasional changes to recipes, ingredients, and kitchen procedures, actual values may vary from those listed. A daily intake of 2,000 calories is used as a general guide for nutrition advice; individual needs may vary. Please note that not all menu items are available at every location. If you have any questions about the information, please contact one of our Guest Relation Representative at 1-407-245-4410

FOOD & BEVERAGE NUTRITION GUIDE

Valid: July 1, 2026

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	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
APPETIZERS											
Chef's Selection of Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
The Shellfish Tower (nutritionals listed are per serving; serves 2)	400	21	3.5	0	1530	18	34	2	190	295	11
Caviar, 20g	200	14	7	0	550	12	8	less than 1 g	130	170	2
The Big Eddie (nutritionals listed are per serving; serves 2)	730	38	6	0	2660	21	76	2	340	585	13
Tableside Steak Tartare	410	26	11	1	700	14	30	1	230	285	1
Wagyu Dumplings	410	14	5	0	2360	57	13	1	130	55	21
Yellowtail Sashimi	150	4	1	0	2600	6	20	less than 1 g	35	40	4
Maine Lobster Tacos	670	42	15	0	1200	50	25	6	370	175	3
Jumbo Lump Crab Cake	720	57	21	0	990	17	32	less than 1 g	510	210	2
Point Judith Calamari - Kung Pao Style	1450	106	17	0	3980	93	34	9	950	480	26
Ahi Tuna Tartare	530	25	4	0	790	42	31	6	220	115	16
Spicy Tuna on Crispy Rice	1040	45	7	0	3550	102	56	3	400	145	13
Jumbo Shrimp Cocktail	500	39	6	0	1620	19	22	2	350	230	14
STARTER SOUPS & SALADS											
Maine Lobster Bisque, cup	320	25	16	0	810	13	7	0	220	135	2
Maine Lobster Bisque, bowl	450	35	22	0	1260	18	9	0	320	190	3
Heirloom Tomato & Burrata	430	39	18	1	590	10	12	1	350	80	8
Caesar Salad	390	34	6	0	480	17	8	3	300	20	3
Mixed Greens Salad	320	28	6	0	530	12	6	3	250	15	8
Iceberg Wedge BLT	840	78	23	0.5	1610	16	24	3	700	110	9
Warm Goat Cheese Salad	560	52	16	0	860	18	9	4	470	60	10
LUNCH ENTRÉE SALADS											
Filet Mignon Cobb Salad	950	75	26	1	1600	15	57	6	670	345	5
Blackened Chicken Caesar Salad	670	49	13	0	1010	17	44	3	440	225	3
North Atlantic Scallops and Wild Mushroom Salad	610	48	13	0	1360	22	23	4	430	75	10

	Sugar (g)	Cholesterol (mg)	Calories from Fat	Dietary Fiber (g)	Protein (g)	Total Carbs (g)	Sodium (mg)	Trans Fat (g)	Saturated Fat (g)	Total Fat (g)	Calories
LUNCH HANDHELDS											
served with choice of fries or mixed greens salad											
Butter-Poached Lobster Roll	10	245	340	1	25	43	1080	0.5	22	38	620
Wagyu Burger	26	240	550	4	57	65	2230	1.5	29	61	1040
Crispy Chicken Sandwich	52	190	300	4	45	100	2110	0	14	33	860
Maine Lobster Tacos	3	175	370	6	25	50	1200	0	15	42	670
EDDIE'S LUNCH AFFAIR											
served with choice of caesar or mixed greens salad											
Mini Filet Sandwiches with Fries	27	120	440	5	34	105	2320	0.5	20	49	1000
Roasted Chicken & Mushrooms with Mashed Potatoes	10	190	470	5	41	41	1240	1	30	53	840
Norwegian Salmon	25	115	240	3	41	32	400	0	6	27	580
LUNCH HANDHELDS & SIDE CHOICES											
French Fries (Lunch)	0	0	160	2	3	48	860	0	3	18	360
Mixed Greens Salad (Lunch)	5	10	170	2	4	7	360	0	4	19	210
Caesar Salad (Lunch)	2	10	260	2	6	14	420	0	5	30	340
LUNCH SIGNATURE SELECTIONS											
Crab Fried Rice	4	390	460	5	48	155	4520	1.5	28	52	1300
Ahi Tuna	5	80	45	3	57	48	2000	0	2	4.5	600
Crab-Stuffed Shrimp (Lunch)	3	255	270	3	37	14	1210	0	9	30	470
8 oz. Filet with Mashed Potatoes	2	190	450	2	46	24	790	2	28	51	730
PRIME SEAFOOD											
Chilean Sea Bass	6	85	70	1	42	9	1550	0	1.5	7	290
North Atlantic Scallops with Peach Vinaigrette	9	115	300	3	30	27	2390	0.5	16	33	530
Norwegian Salmon	25	115	240	3	41	32	400	0	6	27	580
Parmesan Sole	5	215	630	4	47	41	1280	1.5	26	71	980
Crab-Stuffed Shrimp (Dinner)	2	350	400	2	46	14	1610	1	15	45	650
Twin Lobster Tails (7-8 oz.)	0	225	90	0	64	8	890	0	4	10	390
<i>Drawn Butter (2 fl. oz.)</i>	0	90	500	0	0	0	0	0	34	56	500
Twin Lobster Tails (8-10 oz.)	0	270	110	0	77	9	1070	0	4.5	12	470
<i>Drawn Butter (2 fl. oz.)</i>	0	90	500	0	0	0	0	0	34	56	500

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
Ahi Tuna	440	4.5	2	0	1880	12	54	2	40	80	5
Big Glory Bay King Salmon	720	40	7	0	1850	40	45	3	360	115	26
PREMIUM HAND-CUT STEAKS											
10 oz. Filet Mignon	490	29	14	1	490	3	54	0	260	145	0
18 oz. Prime Bone-In NY Strip	860	53	22	0	720	0	88	0	480	275	0
22 oz. Prime Bone-In Ribeye	990	73	31	2	1060	4	80	0	660	210	0
DINNER FEATURES											
Filet Medallions with Lobster Oscar Style	970	70	37	1.5	1170	11	72	2	630	335	3
Sliced Filet Mignon with Oyster & Shiitake Mushrooms	750	52	27	52	1051	10	57	2	472	200	2
Morel-Crusted Lamb Chops	690	48	11	0	1180	8	57	2	430	175	2
10 oz. Filet Mignon, Lobster, Beurre Blanc	800	51	26	2	1110	7	76	0	450	275	2
12 oz. Gold Grade Wagyu Strip	870	74	26	2.5	480	less than 1 g	50	0	670	240	0
ENHANCEMENTS											
North Atlantic Scallops (3)	140	8	5	0	490	4	11	0	80	40	0
Two Crab-Stuffed Jumbo Shrimp	310	22	7	0	790	6	23	less than 1 g	200	175	1
Lobster Tail (7-8 oz.)	200	5	2	0	440	4	32	0	45	115	0
<i>Drawn Butter (1 fl. oz.)</i>	250	28	17	0	0	0	0	0	250	45	0
Lobster Tail (8-10 oz.)	240	6	2.5	0	530	5	38	0	50	135	0
<i>Drawn Butter (1 fl. oz.)</i>	250	28	17	0	0	0	0	0	250	45	0
Parmesan and Horseradish Crust	220	20	12	1	270	8	3	less than 1 g	180	55	less than 1 g
Cognac Peppercorn Crème	230	22	14	1	280	5	3	0	200	65	2
Cave-Aged Blue Cheese Crust	370	36	22	1	450	7	6	0	320	95	0
ACCOMPANIMENTS											
Caviar Double Baked Potato (nutritionals listed are per serving; serves 2)	740	63	39	2	880	33	15	3	560	230	3
Butter Poached Lobster Mashed Potatoes (nutritionals listed are per serving; serves 2)	660	54	33	2	950	34	12	3	480	210	4
Creamy Mashed Potatoes (nutritionals listed are per serving; serves 2)	490	40	25	1.5	590	32	4	3	350	110	2
Truffled Macaroni & Cheese (nutritionals listed are per serving; serves 2)	710	54	33	1.5	790	40	20	2	490	155	6
Au Gratin Cheddar Potatoes (nutritionals listed are per serving; serves 2)	620	44	29	1	1050	37	23	2	400	140	6
Grilled Asparagus with Lemon, Sea Salt (nutritionals listed are per serving; serves 2)	60	3.5	0	0	290	5	3	2	35	0	2

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
Honey Sriracha Roasted Brussels with Cashews (nutritionals listed are per serving; serves 2)	470	36	11	0	1060	32	10	10	330	20	14
Sauteed Monterrey Style Sweet Corn (nutritionals listed are per serving; serves 2)	490	40	24	1	640	30	8	5	360	90	5
Crab Fried Rice (nutritionals listed are per serving; serves 2)	620	26	14	1	2160	78	19	2	230	170	2
CHILDREN'S STARTERS											
Mixed Greens Salad	15	0	0	0	25	3	1	2	0	0	1
Fresh Fruit Plate	110	0.5	0	0	0	28	2	6	5	0	16
CHILDREN'S ENTREES											
Chicken Fingers	850	67	9	0	1610	35	29	2	600	95	5
4 oz. Filet Mignon	210	13	6	0	320	1	21	0	120	60	0
Mac & Cheese	920	63	38	2	1050	66	29	3	560	185	10
Grilled Chicken Breast	570	42	7	0	520	6	43	0	380	175	6
Fried Shrimp	280	12	1	0	1700	27	17	2	110	100	13
CHILDREN'S ACCOMPANIMENTS											
French Fries (Children's)	300	15	2.5	0	710	40	2	2	130	0	0
Mashed Potatoes	310	25	16	1	370	20	2	2	220	70	2
Steamed Asparagus	70	4.5	0.5	0	170	6	3	3	40	0	2
Fresh Corn Off-The-Cob	80	1	0	0	15	18	3	3	10	0	3
CHILDREN'S DESSERTS											
Ice Cream with House Made Cookies	380	19	11	0	150	50	5	1	170	60	39
Sorbet with House Made Cookies	310	11	6	0	110	53	2	1	90	35	39
HOUSE-MADE DESSERTS											
Bananas Foster Butter Cake	2330	128	77	4.5	1090	276	20	3	1140	470	228
Warm Belgian Chocolate Cake	1310	85	50	1.5	170	136	20	11	760	405	109
Fresh Seasonal Berries with Crème Anglaise	280	18	11	0.5	20	28	4	7	160	110	18
Classic Crème Brulee	1070	71	41	2	190	101	14	3	630	480	83
Meyer Lemon Tarte	690	27	14	0	115	98	15	2	240	335	76
Pecan Ice Cream & Chef's Cookies	570	30	16	0	220	68	9	2	270	100	51
Vanilla Ice Cream & Chef's Cookies	540	27	15	0	200	65	9	2	240	100	48

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SANS SPIRIT, NOT STYLE											
Straight & Narrow	80	0	0	0	15	20	0	0	0	0	19
Rita del Sol	170	0	0	0	125	45	1	0	0	0	40
COCKTAILS WITH ATTITUDE											
Smoked Old Fashioned	180	0	0	0	0	12	0	0	0	0	12
Perfect Patron Margarita	280	0	0	0	5	29	0	0	0	0	27
Private Plane	240	0	0	0	5	19	0	0	0	0	18
The Caviar Martini	350	13	4	0	580	5	3	0	120	70	1
Golden Hour	280	0	0	0	15	46	0	0	0	0	41
Mango Mule	240	0	0	0	0	38	0	0	0	0	37
Maverick (choice of Gin or Vodka not included)	100	0	0	0	0	17	0	0	0	0	15
Gin	110	0	0	0	0	0	0	0	0	0	0
Vodka	100	0	0	0	0	0	0	0	0	0	0
24 Karat	250	0	0	0	5	23	0	1	0	0	21
The Hope Diamond	250	0	0	0	5	29	0	0	0	0	27
The Java Jewel	220	0	0	0	10	17	0	0	0	0	15
With Love, Eddie	150	0	0	0	20	15	1	0	0	0	14
AFTER DINNER DRINKS											
Bourbon Whiskey, 2 oz.	150	0	0	0	0	0	0	0	0	0	0
Whiskey/Whisky, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Single Malt Whisky, 2 oz.	140	0	0	0	0	0	0	0	0	0	0
Tequila, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Rum, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Vodka, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Gin, 2 oz.	140	0	0	0	0	0	0	0	0	0	0
Cognac & Brandy, 2 oz.	130	0	0	0	0	0	0	0	0	0	0
Cordials, 2 oz. (herbal, fruit)	150	0	0	0	5	19	0	0	0	0	19
Cordials, 2 oz. (cream)	190	0	0	0	0	14	0	0	0	0	14
Grappa, 2 oz.	130	0	0	0	0	0	0	0	0	0	0

	Calories	Total Fat (g)	Saturated Fat (g)	Trans Fat (g)	Sodium (mg)	Total Carbs (g)	Protein (g)	Dietary Fiber (g)	Calories from Fat	Cholesterol (mg)	Sugar (g)
Port & Madeira, 3 oz.	140	0	0	0	0	11	0	0	0	0	11
Dessert Wine, 3 oz.	140	0	0	0	10	12	0	0	0	0	7
Espresso	30	0	0	0	10	6	less than 1 g	0	0	0	0
Cappuccino	120	3.5	2.5	0	90	15	7	0	35	15	9
Latte	150	5	3	0	115	18	9	0	45	20	12
WINE											
Sparkling Wine, 5 oz.	120	0	0	0	5	8	0	0	0	0	8
White Wine, 6 oz.	150	0	0	0	10	4	0	0	0	0	2
Red Wine, 6 oz.	160	0	0	0	0	5	0	0	0	0	1
Dessert Wine, 3 oz.	140	0	0	0	10	12	0	0	0	0	7
EDDIE'S HOURS: V LOUNGE TEASERS											
Mini Filet Sandwiches (2)	540	29	16	0	750	37	29	2	260	115	10
Prime Steak Tataki	230	12	5	0	760	5	22	less than 1 g	110	65	2
Eddie's Rockefeller (2)	290	25	16	0.5	310	8	8	less than 1 g	230	75	1
Steak Tartare	240	18	4.5	0	260	6	14	0	160	55	3
Lobster Tempura Bites (5)	410	34	4.5	0	1010	14	15	less than 1 g	300	95	less than 1 g
Lollipop Lamb Chops (2)	410	32	12	0	400	7	23	less than 1 g	280	95	3
Filet Mignon Bao Buns (2)	390	19	8	0	460	39	17	1	170	50	8
EDDIE'S HOURS: APPETIZERS											
Chef's Selection of Oysters (6)	160	1.5	0	0	1090	32	6	3	15	20	18
Heirloom Tomato & Burrata	430	39	18	1	590	10	12	1	350	80	8
Jumbo Lump Crab Cake	720	57	21	0	990	17	32	less than 1 g	510	210	2
Point Judith Calamari - Kung Pao Style	1450	106	17	0	3980	93	34	9	950	480	26
Yellowtail Sashimi	150	4	1	0	2600	6	20	less than 1 g	35	40	4
Spicy Tuna on Crispy Rice	1040	45	7	0	3550	102	56	3	400	145	13
Wagyu Dumplings	410	14	5	0	2360	57	13	1	130	55	21
EDDIE'S HOURS: COCKTAILS											
The Dapper Martini	200	2.5	0.5	0	430	2	less than 1 g	0	20	0	0
Spicy Margarita	280	0	0	0	10	42	0	0	0	0	35
Bulleit Sour	220	0	0	0	0	28	less than 1 g	0	0	0	23
Cosmopolitan	160	0	0	0	5	8	0	0	0	0	7



ALLERGEN GUIDE

Eddie V's is proud to provide our guests with food allergies information to help you make an informed food selection. The information provided here identifies which menu items contain the most common allergens, based on details shared by our suppliers. Items cooked on our grill or in our fryer present a special risk for cross-contact, so we've clearly identified those for you. Unless noted, menu items include all fixed sides and sauces. Because all of our dishes are prepared to order, our kitchens use shared cooking and preparation areas. As a result, we cannot guarantee that any menu item is completely free of allergens. We make every effort to keep this information accurate and up to date, and we encourage you to confirm that you are referencing the most current version of our allergen guide. Please note that allergen information is not available for our alcoholic beverages. Alcohol labeling is regulated by the Alcohol and Tobacco Tax and Trade Bureau (TTB), which does not require suppliers to disclose allergen information. For this reason, we are unable to eliminate the potential presence of allergens in alcoholic beverages. If you have any questions about the information, please contact one of our Guest Relation Representative at 1-407-245-4410

Eddie V's

PRIME SEAFOOD

ALLERGEN GUIDE

Valid: July 1, 2026

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KEY TO THIS GUIDE		PREPARATION				COMMON ALLERGENS								
X Menu Item contains the specific allergen (Includes all cooking sauces, condiments and fixed accompaniments) Menu items marked with • present a special risk of cross-contamination of all allergens due to the cooking method.		Fried (in 100% Soybean Oil)	Grilled	Peanuts	Tree Nuts	Soy	Eggs	Dairy	Wheat	Fish	Molluscan Shellfish	Crustacean Shellfish	Gluten	Sesame Seeds
APPETIZERS														
Chef's Selection of Oysters											X			
The Shellfish Tower							X	X		X	X	X		
Caviar							X	X	X	X			X	
The Big Eddie							X	X		X	X	X		
Tablesideside Steak Tartare							X		X	X			X	
Wagyu Dumplings	•					X	X	X	X				X	X
Yellowtail Sashimi						X				X				
Maine Lobster Tacos		•					X	X	X			X	X	
Jumbo Lump Crab Cake		•					X	X	X			X	X	
Point Judith Calamari - Kung Pao Style	•			X		X		X	X	X	X		X	X
Ahi Tuna Tartare						X	X	X	X	X			X	X
Spicy Tuna on Crispy Rice	•					X	X		X	X			X	
Jumbo Shrimp Cocktail							X	X		X		X		
STARTER SOUPS & SALADS														
Maine Lobster Bisque,						X	X	X	X	X	X	X	X	
Heirloom Tomato & Burrata								X						
Caesar Salad							X	X	X	X			X	
Mixed Greens Salad								X						
Iceberg Wedge BLT							X	X						
Warm Goat Cheese Salad							X	X		X				
LUNCH ENTRÉE SALADS														
Filet Mignon Cobb Salad		•					X	X						
Blackened Chicken Caesar Salad		•					X	X	X	X			X	
North Atlantic Scallops and Wild Mushroom Salad		•					X	X		X	X			
LUNCH HANDHELDS served with choice of fries or mixed greens salad														
Butter-Poached Lobster Roll		•					X	X	X			X	X	
Wagyu Burger		•						X	X				X	
Crispy Chicken Sandwich	•							X	X				X	
Maine Lobster Tacos		•					X	X	X			X	X	

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EDDIE'S LUNCH AFFAIR														
served with choice of caesar or mixed greens salad														
Mini Filet Sandwiches with Fries	•						X	X	X	X			X	
Roasted Chicken & Mushrooms with Mashed Potatoes		•						X						
Norwegian Salmon		•						X		X				
LUNCH HANDHELDS & SIDE CHOICES														
French Fries	•													
Mixed Greens Salad								X						
Caesar Salad							X	X	X	X			X	
LUNCH SIGNATURE SELECTIONS														
Crab Fried Rice					X	X	X					X		
Ahi Tuna		•			X		X			X				X
Crab-Stuffed Shrimp (Lunch)					X	X	X	X				X	X	
8 oz. Filet with Mashed Potatoes		•					X							
PRIME SEAFOOD														
Chilean Sea Bass		•			X					X				
North Atlantic Scallops with Peach Vinaigrette		•				X	X				X			
Norwegian Salmon		•					X			X				
Parmesan Sole		•					X	X	X				X	
Crab-Stuffed Shrimp (Dinner)		•			X	X	X	X				X	X	
Twin Lobster Tails with Drawn Butter		•					X					X		
Ahi Tuna		•			X		X			X				X
Big Glory Bay King Salmon		•			X		X			X				
PREMIUM HAND-CUT STEAKS														
10 oz. Filet Mignon		•					X							
18 oz. Prime Bone-In NY Strip		•					X							
22 oz. Prime Bone-In Ribeye		•					X							
DINNER FEATURES														
Filet Medallions with Lobster Oscar Style		•				X	X					X		
Sliced Filet Mignon with Oyster & Shiitake Mushrooms		•					X	X					X	
Morel-Crusted Lamb Chops		•												
10 oz. Filet Mignon, Lobster, Beurre Blanc		•					X			X		X		
12 oz. Gold Grade Wagyu Strip		•					X							
ENHANCEMENTS														
North Atlantic Scallops		•					X				X			
Two Crab-Stuffed Jumbo Shrimp		•			X	X	X	X				X	X	
Lobster Tail with Drawn Butter		•					X					X		

KEY TO THIS GUIDE	PREPARATION					COMMON ALLERGENS								
X Menu Item contains the specific allergen (Includes all cooking sauces, condiments and fixed accompaniments) Menu items marked with ● present a special risk of cross-contamination of all allergens due to the cooking method.	Fried (in 100% Soybean Oil)	Grilled	Peanuts	Tree Nuts	Soy	Eggs	Dairy	Wheat	Fish	Molluscan Shellfish	Crustacean Shellfish	Gluten	Sesame Seeds	
Parmesan and Horseradish Crust		●				X	X	X				X		
Cognac Peppercorn Crème							X							
Cave-Aged Blue Cheese Crust							X	X	X			X		
ACCOMPANIMENTS														
Caviar Double Baked Potato						X	X		X					
Butter Poached Lobster Mashed Potatoes							X		X		X			
Creamy Mashed Potatoes							X							
Truffled Macaroni & Cheese						X	X	X				X		
Au Gratin Cheddar Potatoes						X	X							
Grilled Asparagus with Lemon, Sea Salt		●												
Honey Sriracha Roasted Brussels with Cashews				X	X		X	X	X			X	X	
Sauteed Monterrey Style Sweet Corn							X							
Crab Fried Rice					X	X	X				X			
CHILDREN'S STARTERS														
Mixed Greens Salad						X	X							
Fresh Fruit Plate														
CHILDREN'S ENTREES														
Chicken Fingers	●					X	X	X	X			X		
4 oz. Filet Mignon		●					X							
Mac & Cheese						X	X	X				X		
Grilled Chicken Breast		●				X	X		X					
Fried Shrimp	●						X	X			X	X		
CHILDREN'S ACCOMPANIMENTS														
French Fries (Children's)	●													
Mashed Potatoes							X							
Steamed Asparagus		●												
Fresh Corn Off-The-Cob														
CHILDREN'S DESSERTS														
Ice Cream or Sorbet with House-Made Cookies				X		X	X	X				X		
HOUSE-MADE DESSERTS														
Bananas Foster Butter Cake				X	X	X	X	X				X		
Warm Belgian Chocolate Cake					X	X	X	X				X		
Fresh Seasonal Berries with Crème Anglaise						X	X							
Classic Crème Brulee						X	X	X				X		
Meyer Lemon Tarte						X	X	X				X		