



DEE LINCOLN
— PRIME —

\$75

SALAD

Tuscan Kale & Romaine Caesar
Focaccia Croutons/Shaved Parmesan/Tomatoes

ENTREES

8 oz Filet Mignon

Verlasso Salmon
Cucumber/Fennel/Grapefruit

SIDES FOR THE TABLE

Whipped Yukon Potatoes

Sugar Snap Peas

DESSERT

Fudge Cake
Pecan Topping

Sorbet



DEE LINCOLN

—PRIME—

\$90

APPETIZERS FOR THE TABLE

Onion Rings

Crab Cakes

Creole Sauce

SALAD/SOUP

(Choose 2 to appear on the menu for your guests)

Tuscan Kale & Romaine Caesar

Focaccia Croutons/Shaved Parmesan/Tomatoes

Crab & Corn Chowder

Lump Crab Meat/Smoked Bacon/Fresh Sweet Corn

Baby Spinach & Pear Salad

Dried Cranberries/Cinnamon Candied Pecans/ Sweet Cider Vinaigrette

ENTREES

8 oz Filet Mignon

Verlasso Salmon

Cucumber/Fennel/Grapefruit

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

SIDES FOR THE TABLE

(choose 3 for the table)

Whipped Yukon Potatoes

Roasted Marble Potatoes

Sugar Snap Peas

Grilled Asparagus

Crispy Garlic Chips/Tarragon Vinaigrette

DESSERTS

Fudge Cake

Pecan Topping

Sorbet



DEE LINCOLN
— PRIME —

\$105

APPETIZERS FOR THE TABLE

(choose 2 for the table)

Onion Rings

Crab Cakes

Creole Sauce

Hush Puppy Shrimp

Tomato-Caper Relish/Creole Tartar Sauce

Chilled Black Tiger Prawns

SALAD/SOUP

(Choose 2 to appear on the menu for your guests)

Tuscan Kale & Romaine Caesar

Focaccia Croutons/Shaved Parmesan/Tomatoes

Crab & Corn Chowder

*Lump Crab Meat/Smoked Bacon/
Fresh Sweet Corn*

Baby Spinach & Pear Salad

Dried Cranberries/Cinnamon Candied Pecans/ Sweet Cider Vinaigrette

ENTREES

(Choose 3 to appear on the menu for your guests)

12 oz Filet Mignon

16 oz Prime Ribeye

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

Verlasso Salmon

Cucumber/Fennel/Grapefruit

Jumbo Sea Scallops

Carrot-Ginger Puree/King Trumpet Mushrooms

SIDES

(Choose 4 for the Table)

Roasted Marble Potatoes

Whipped Yukon Potatoes

Crispy Brussel Sprouts

Sugar Snap Peas

Chorizo Creamed Corn

Thai Style Fried Rice

Grilled Asparagus

Crispy Garlic Chips/Tarragon Vinaigrette

DESSERT

White Chocolate Cheesecake

Druken Strawberries

Fudge Cake

Pecan Topping



DEE LINCOLN

—PRIME—

\$125 Menu

APPETIZERS FOR THE TABLE

(Choose 3 for the table)

Onion Rings

Hush Puppy Shrimp

Tomato-Caper Relish/Creole Tartar Sauce

Avocado Fries

Crab Cakes

Creole Sauce

Chilled Black Tiger Prawns

SALADS/SOUP

Tuscan Kale & Romaine Caesar

*Focaccia Croutons/
Shaved Parmesan/Tomatoes*

Crab & Corn Chowder

*Lump Crab Meat/Smoked Bacon/
Fresh Sweet Corn*

Baby Spinach & Pear Salad

Dried Cranberries/Cinnamon Candied Pecans/ Sweet Cider Vinaigrette

ENTREES

(choose 4 to appear on the menu for your guests)

12 oz Filet Mignon

16 oz Prime Ribeye

16 oz Prime New York Strip

Long Bone Lamb Chops

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

Verlasso Salmon

Cucumber/Fennel/Grapefruit

Jumbo Sea Scallops

Carrot-Ginger Puree/King Trumpet Mushrooms

SIDES

(choose 4 for the table)

Crispy Brussel Sprouts

Sugar Snap Peas

Chorizo Creamed Corn

Grilled Asparagus

Crispy Garlic Chips/Tarragon Vinaigrette

Whipped Yukon Potatoes

Thai Style Fried Rice

Roasted Marble Potatoes

Roasted Mushrooms

Au Gratin Potatoes

DESSERTS

White Chocolate Cheesecake

Druken Strawberries

Fudge Cake

Pecan Topping

Sorbet



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MENU ADDITIONS

SUSHI & SUSHI ROLLS FOR THE TABLE

PRIME SASHIMI PLATTER

*Salmon/Tuna/Scallop/Hamachi/Sea Bass/Chilled Clack Tiger Prawns/Additional Chef Selections/
Remoulade Sauce/Cocktail Sauce*

\$25/PERSON

SPICY TUNA RAINBOW ROLL

Spicy Tuna & Avocado inside/Salmon/Hamachi/Tuna/Seabass

\$18/ROLL

TEXAS TORNANDO ROLL

Yellowtail & tuna inside/Tempura Fried/House Cream Sauce

\$16/ROLL

TIGER EYES

Calamari/Salmon/Tobiko/Nori/Chives

\$19/ROLL

SPECIAL LOBSTER ROLL

Spicy Crab/Cucumber/Avocado/Topped with Baked Lobster

\$24/ROLL

APPETIZER

CHAR GRILLED OYSTERS

Gulf Oysters/Butter/Garlic/ Parmesan Cheese

\$36/ DOZEN

SIDE FOR THE TABLE

LOBSTER MAC AND CHEESE

\$18/ORDER

**each order is for 3 guests*