



\$85

SALAD

Classic Romaine Caesar

Housemade Croutons/Shaved Parmesan

ENTREES

8 oz Filet Mignon

Ora King Salmon

Coconut Lime Beurre Blanc/ Mango Habanero Salsa

SIDES FOR THE TABLE

(Choose 2 for the table)

Smashed Whipped Potatoes

Toasted Garlic/ Parmesan

Onion Rings

Sugar Snap Peas

Truffle & Parmesan Fries

Avocado Fries

DESSERT

White Chocolate Cheesecake

Strawberries

Sorbet



\$110

APPETIZERS FOR THE TABLE

(Choose 2 for the table)

Onion Rings

Hushpuppy Shrimp

Remoulade

Jumbo Shrimp Cocktail

Cocktail Sauce/ Remoulade

SALADS & SOUP

Classic Romaine Caesar

Housemade Croutons/ Shaved Parmesan

Baby Wedge

Smoked Bacon/Baby Heirloom Tomatoes/ Blue Cheese

Dressing/ Blue Cheese Crumbles

Soup of the Day

ENTREES

8 oz Filet Mignon

Ora King Salmon

Coconut Lime Beurre Blanc/ Mango Habanero Salsa

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

SIDES FOR THE TABLE

(Choose 2 sides for the table)

Smashed Whipped Potatoes

Toasted Garlic/ Parmesan

Onion Rings

Roasted Mushrooms

Au Gratin Potatoes

Sugar Snap Peas

Truffle & Parmesan Fries

Grilled Asparagus

DESSERT

White Chocolate Cheesecake

Strawberries

Sorbet



\$140

APPETIZERS FOR THE TABLE

(Choose 3 for the table)

Onion Rings

Hushpuppy Shrimp

Tomato-Caper Relish/Creole Tartar

Chilled Jumbo Shrimp

Cocktail Sauce/ Remoulade

Braised Tenderloin Potstickers

Spicy Mustard Soy

Char Grilled Oysters

Gulf Oysters/ Butter/ Garlic/ Parmesan

Oysters on the Half Shell

SALADS & SOUP

Classic Romaine Caesar

Housemade Croutons/ Shaved Parmesan

Baby Wedge

Smoked Bacon/Baby Heirloom Tomatoes/ Blue Cheese

Dressing/ Blue Cheese Crumbles

Soup of the Day

ENTREES

(Choose 4 to be on the menu for guests)

12 oz Filet Mignon

16 oz. NY Strip

Ora King Salmon

Coconut Lime Beurre Blanc/ Mango Habanero Salsa

Crispy Duck Breast

Snap Peas/Cherries/Sweet Soy

Miso Marinated Chilean Seabass

Thai Chili Glaze/ Over Garlic Sauteed Snow Pea Leaves

SIDES FOR THE TABLE

(Choose 3 sides for the table)

Smashed Whipped Potatoes

Chorizo Creamed Corn

Creamed Spinach

Tasso Ham/ Shiitake

Mushrooms/Mornay Sauce

Onion Rings

Truffle & Parmesan Fries

Crispy Brussel Sprouts

Bacon Vinaigrette

Grilled Asparagus

Crispy Garlic Chips/ Tarragon

Vinaigrette

Sugar Snap Peas

DESSERTS

White Chocolate Cheesecake

Strawberries

Carrot Cake

Cream Cheese Icing

Sorbet



MENU ADDITIONS

SUSHI & SUSHI ROLLS FOR THE TABLE

(*8 pieces per roll)

LOBSTER ROLL

Spicy Crab/Cucumber/Avocado/ Topped with Baked Lobster

\$26/Roll

SASHIMI ROLL*

*Salmon / Tuna / Snow Crab /Mango/Asparagus/Sweet
Chili/ Garlic Sauce/ Avocado/ Soy Wrap*

\$22/Roll

THE 'PRIME' ROLL*

*Tempura Tiger Prawn / Avocado / Snow Crab / Spicy Mayo
/ Eel Sauce / Tobiko / Chive*

\$23/Roll

DEE LINCOLN SIGNATURE ROLL*

*King Crab/ Jumbo Shrimp/ Asparagus/ Pickled Jalapeno/
Caviar/ Wasabi Truffle Aioli/ Sweet & Spicy Mayo/ Gold
Flakes/ Cucumber Salad*

\$28/Roll

CRISPY RICE SUSHI PIZZA*

*Tempura Rice Crust / Sashimi Tuna / Sriracha / Ponzu /
Chive*

\$23/Pizza

PRIME SASHIMI PLATTER

*Salmon / Tuna / Scallop / Hamachi / Japanese Snapper/
Chilled Jumbo Shrimp / Japanese Style Oysters on the Half
Shell/Remoulade Sauce / Cocktail Sauce*

\$40/person

APPETIZERS

CHAR GRILLED OYSTERS

Gulf Oysters/Butter/Garlic/ Parmesan Cheese

\$44/ Dozen

CHEESE PLATE

4 Chef's Choice Cheeses with Accoutrements

MP

PEPPER CRUSTED SMOKED PORK BELLY

Bourbon-Apple Brown Sugar Glaze/ Cider Coleslaw with Dried Cranberries/ Candied Pecans/ Cilantro

\$76/dozen

SIDES FOR THE TABLE

THAI STYLE FRIED RICE

\$16/Order

LOBSTER MAC AND CHEESE

\$26/Order

KING CRAB CREOLS MASHED POTATOES

\$26/Order