

# STARS

## Steakhouse

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### FIRST COURSE

Choice of (1)

#### Tuna Carpaccio

Calico, Avocado, Sesame Tuille

#### Classic Wedge Salad

Blue Cheese, Bacon, Tomato, Charred Scallion Ranch Dressing

#### Jumbo Shrimp Cocktail

IPC Cocktail Sauce

#### Oysters Rockefeller

Spinach, Parmesan, Cream, Charred Lemon, Brown Butter Bread Crumbs

#### Classic French Onion Soup

Gruyere, Baguette Croutons

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### SECOND COURSE

Choice of (1)

#### Atlantic Salmon

Melted Leek Whole Grain Mustard Cream

#### Organic Free Range Chicken Breast

Chesapeake Mushroom Sauce Chasseur

#### 14oz Strip Steak

Béarnaise Sauce

#### 7oz Prime Beef Tenderloin

Port Wine Peppercorn Reduction

#### 35oz Tomahawk for Two + \$25pp

Italian Parsley Chimichurri

#### Add Jumbo Lump Crab Cake + \$35

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#### Choice of Two Sides:

Lobster Mac 'n' Cheese | Roasted Asparagus

Mashed Potatoes | Crispy Brussels Sprouts | Creamed Spinach

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### THIRD COURSE

Choice of (1)

#### Perry Cabin Smith Island Cake

#### Cookie Butter Molten Cake

House Made Vanilla Ice Cream

#### Chocolate Peanut Brittle Bar

Peanut Butter Marshmallow, Chocolate Ganache

**\$155 Per Person**

Tax and Gratuity Not Included. A 20% Gratuity Will be Added to 6 or More Guests.

Please Advise Us of Any Allergies or Specific Dietary Restrictions Prior to Ordering. The Consumption of Raw or Undercooked Eggs, Meat, Poultry, Seafood or Shellfish May Increase Your Risk of Food Borne Illness.