

SEAGAR'S

Prime Steaks and Seafood

DESTIN, FLORIDA

Emerald Coast Martini

Gulf Shrimp and Jumbo Lump Crab Served with Cocktail Sauce and Pink Brandy

Or

Tempura Fried Brie

Imported Brie, Dipped in Tempura Batter then Fried Until Creamy, Served with Grilled Tuscan Bread and Apricot Preserves

Seagar's Chopped

Spring Mix, Tomatoes, Cucumbers, Roasted Corn, Hearts of Palm, Maytag Blue Cheese Crumbles, Spicy Pecans, Pomegranate Molasses, and a Dark Balsamic Dressing

Or

Caesar Salad

Seagar's Traditional Caesar Salad Prepared Tableside

Prime Filet

Served with Roasted Garlic and Veal jus

Or

Chilean Sea Bass

Pan Roasted Chilean Sea Bass, Drizzled with a Sweet Chili Glaze, Served on Bok Choy Napa Cabbage with a Sake Soy Miso Broth

Bananas Foster

Fresh Bananas Flambéed, Then served over Vanilla Ice Cream

Or

Chocolaté Soufflé

Seagar's Signature Dessert

\$85.00 per person

\$120.00 per person with wine pairings