

COMMODORE MENU

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\$62.75 PER PERSON

price does not include beverage, tax or gratuity

FEATURED WINES

Justin Paso Robles Cabernet Sauvignon
Columbia Crest Horse Heaven Hills Washington State Merlot
Masco Canali Trentine Pinot Grigio

APPETIZERS

BLACKENED CATFISH

Catfish Filet Coated with Red Pepper and Creole Spices Cooked in a Cast Iron Skillet

JUMBO GULF SHRIMP

With Cajun Remoulade Sauce
Served in a Martini Glass

JUMBO LUMP CRAB MEAT

Jumbo Lump Crab Meat and Fresh Herbs Baked in a Puff Pastry

SALAD SPECIALTIES

THE ORIGINAL FAUCON SALAD

Mixed Salty Bacon, Hard Boiled Eggs and Bleu Cheese served on chilled Iceberg Lettuce

CAESAR SALAD

Fresh Romaine, Shaved Parmesan Cheese, Fresh Herbs, and Extra Virgin Olive Oil

HOUSE SPECIALTIES

FILET MIGNON

Aged Midwest Center Cut Filet Mignon Cut Thick So It Broils Red and Juicy

BLEU CHEESE FILET

Our Famous Filet Stuffed with Aged Maytag Blue Cheese & Wrapped with Hickory Smoked Bacon

COWBOY STEAK

Aged Midwest Center Cut 20 oz. Bone-In Ribeye. Cut From Small Aged Export Rib Loins

SPRINGER MOUNTAIN ALL NATURAL WHOLE CHICKEN

All Natural Springer Mountain Chicken Marinated in Fresh Herbs and Spices

Fresh Asparagus and Idaho Baked Potato Served with Butter and Sour Cream Our Famous Corn Cakes come with every meal

DESSERTS

KEY LIME PIE

The Original Recipe from the Keys. Homemade with Key Limes...Light, Fluffy, and a Little Tart Topped with Whip Cream

CHOCOLATE DECADENCE

Double Fudge Chocolate Brownie Topped with French Vanilla Ice Cream Drizzled with Bitter Sweet Chocolate and White Chocolate Sauce

HOMEMADE TENNESSEE BLACKBERRY COBBLER

Fresh Tennessee Blackberries Baked in a Flaky Butter Crust Topped with French Vanilla Ice Cream