



**Theta Kappa Chapter
Sigma Nu Fraternity
2014 COMMANDERS' DINNER
April 26, 2014**



APPETIZERS

Shrimp Cocktail with Cocktail and Remoulade Sauce 17

Scotch Smoked Salmon with Onion, Capers, and Dill Cream 14

Kobe Tenderloin Carpaccio with Arugula and Parmesan 19

Jumbo Lump Crabmeat Cocktail 19

Seared Tuna Loin with Lime, Chili Oil, and Cilantro 15

Crab and Lobster Napoleon with Chardonnay Cream 17

Bones Chilled Seafood Platter per person 28

SOUPS AND SALADS

Bones Lobster Bisque 11

French Onion Soup 11

Wedge of Iceberg Lettuce 12

Crab and Avocado Salad 13

Caesar Salad 12

Spinach Salad 12

Bones Salad 13

Seasonal Mixed Greens with Sweet Potatoes, Cranberries and Pecans 11

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

STEAKS AND CHOPS

Filet Mignon (8 / 12 oz) 39/49

Bone-In Filet (14 oz) 49

New York Strip (12 / 16 oz) 39/49

Bone-In Rib Eye (20 oz) 49

Dry Aged Bone-In Rib Eye (20 oz) 65

Porterhouse (20 / 24 oz) 49/59

Dry Aged Porterhouse - for two (28 oz) 98

Loin Lamb Chops (22 oz) 46

Veal Rib Chop with Lemon and Sautéed Mushrooms 49

Mixed Grill (Filet Mignon, Lamb and Pheasant Sausage) 47

SEAFOOD

Sautéed Salmon with Braised White Beans & Edwards Bacon 33

Crab Stuffed Trout with Haricots Verts and Marcona Almonds 26

Seared Scallops with Wild Mushroom Risotto and Truffle Oil 34

Crab Cakes with Corn, Roasted Red Pepper and Ginger Vinaigrette 34

Red Snapper with Shaved Fennel, Squash and Tomato Broth 32

Live Maine Lobster 24/lb

VEGETABLES AND POTATOES

(Served family style) 9

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| Grit Fritters | Hash Browns |
| Truffle Butter Mashed Potatoes | Seabreeze Baked Potato |
| Sautéed Mushrooms | Mac and Cheese |
| Sautéed Spinach | Corn Pudding |
| Fresh Asparagus | Steamed Broccoli |
| Fried Onion Rings | Brussels Sprouts |