

# Top of the Point

## MAINE LOBSTER TAIL & WINE DINNER

\$39 PER PERSON\*

### *Wine Pairing*

Choice of:

CHARDONNAY, SAUVIGNON BLANC,  
MERLOT, CABERNET SAUVIGNON

Chateau Tariquet, Gascony, France

### *Appetizer*

HOUSE SALAD

Mixed Greens

Cucumbers, Carrots,  
Mushrooms & Onions

### *Entrée*

TWIN MAINE LOBSTER TAILS

Citrus Mashed Potatoes

Baby Carrots & Asparagus

Drawn Butter

### *Dessert*

KEY LIME PIE

The Breakers 100 Year Old Tradition

*\*Price is subject to 20% service charge and 6.5% sales tax.  
Menu subject to availability. Quantities limited.*