

Fine Dining April 2018



Appetizers

Oyster Rockefeller...12.00

Fresh oyster baked with crabmeat, bacon, and spinach.

Shrimp Cocktail...11.50

Six gulf cocktail shrimp.

Salads

Grilled Pineapple Salad...9.00

Fresh mixed-green lettuce, grilled pineapple, grape tomatoes, red onions, and a garlic vinaigrette dressing.

Mixed Green Blackberry Salad...8.50

Spring mixed-green lettuce, tomatoes, blackberries, and cilantro with toasted almonds with a red wine vinaigrette.

Caesar Salad...8.00

Romaine hearts, croutons, and fresh parmesan.

Tossed and served in a parmesan mold.

Entrées

Seabass...45.00

Chilean (saltwater) 8oz. seabass seared with a red chimichurri sauce.

Served with julienned squash and zucchini.

Rack of Lamb...45.00

Pine nut-encrusted popsicle lamb.

Served with fresh broccoli.

Filet & Scallops...56.00

8oz. Beef tenderloin filet topped with asiago cheese and seared sea scallops.

Served with fresh baby spinach.

Prime Ribeye...58.00

1lb. Grilled ribeye topped with roasted portabella mushrooms and garnished

with parmesan butter. Served prosciutto-wrapped asparagus.

Desserts

Orange Flan...5.50

Crème Brûlée...7.50