



## *First Course*

### **TOMATO SOUP**

Vine Ripened Tomatoes, Arborio Rice, Sweet Sherry

### **SPRING ASPARAGUS SALAD**

Frisée, Artichokes, Fennel and Bleu Cheese  
White Balsamic Vinaigrette

### **BEEF CARPACCIO**

Marinated Beets, Fennel, Candied Orange, Olive Oil

### **\* LUMP CRAB CAKE**

Black Beans, Tomatoes and Roasted Garlic Cilantro Aioli

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## *Main Course*

### **TOMATO CRUSTED SALMON**

Roasted Zucchini Potato Hash, Local Corn Purée

### **ALL NATURAL ROASTED BARBEQUE CHICKEN**

Corn "Off the Cobb", Hushpuppies

### **ROASTED FILET**

Smashed Garlic Bliss Potatoes, Asparagus,  
Black Pepper-Bleu Cheese Butter

*\* With Shrimp Scampi*

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## *Dessert Course*

### **KEY LIME PIE**

Graham Cracker Crust, Raspberry Coulis

### **WARM CHOCOLATE CHIP COOKIES**

### **ICE CREAM**

Chef's Selection of Ice Cream

## *Wine Selections*

**SEVEN HILLS PINOT GRIS, OREGON, 2008 - \$11.00**

**BODEGA GOULART "RESERVA" MALBEC/CABERNET SAUVIGNON,  
MENDOZA, ARGENTINA, 2007 - \$13.00**

**\$49.00 per person**

*Plus Service Charge and Tax*

*\* Denotes upcharge for these selections.*