



First Course

TOMATO SOUP

Herbed Croutons and Reggiano Cheese

BREAKERS CAESAR SALAD

Romaine Lettuce, Herbed Croutons, Kalamata Olives,
Anchovies and Shaved Reggiano

"SLOPPY JOE" SLIDERS

Sweet Tomato Relish, Crispy Shallots

*** GRILLED AND CHILLED SHRIMP**

Marinated Shrimp with Housemade Cocktail Sauce and Horseradish

Main Course

TUNA MELT

Toasted Portuguese Muffin, Avocado, Sliced Beefsteak Tomatoes,
Cheddar, Sprouts and Red Pepper Purée

GRILLED REUBEN

Thinly Shaved Corned Beef with Sauerkraut, Swiss Cheese and
Thousand Island Dressing

BLACKENED CHICKEN SALAD

Avocados, Roasted Corn, Grilled Red Onions, Chopped Tomatoes, Black Beans,
Pepper Jack Cheese and Cumin-Cilantro Vinaigrette

*** FILET MIGNON**

Bacon Gorgonzola Potato Salad, Asparagus, Truffle Butter

Dessert Course

KEY LIME "PIE"

Vanilla Bean Whipped Cream, Blackberry Compote, Coconut Tuile

WARM CHOCOLATE CHIP COOKIES

Housemade Freshly Baked Chocolate Chip Cookies

ICE CREAM

Chef's Selection of Ice Cream

\$20.10 per person

Plus Service Charge and Tax

** Denotes upcharge for these selections*

Featured Wine

LEASINGHAM "MAGNUS" SHIRAZ, CLARE VALLEY, AUSTRALIA, 2006 - \$ 9.00