



FIRST COURSE

MUSSELS

Caramelized Onions, Gorgonzola, Apples, Smoked Bacon, Sourdough Crostini

HEARTS OF ROMAINE

Hearts of Palm, Whole Grain Mustard Dressing, Focaccia Crouton

CRISPY ZUCCHINI CHIPS

Basil Aioli, Marinara Sauce

*BAY SCALLOP CEVICHE

*Bay Scallops Marinated with Ginger, Coconut, Lime,
Mango, Onion and Red Bell Peppers*

MAIN COURSE

BLACKENED MAHI-MAHI

White Cheddar Corn Cake, Jalapeno-Maple Butter, Papaya Relish

CRISPY TEMPURA GROUPEL SANDWICH

Lettuce, Tomato, Tartar Sauce, Seeded Brioche, Malt Vinegar Fries

FARFALLE PRIMAVERA

*Assorted Seasonal Vegetables, Tomato Cream Sauce, Parmesan Cheese
Add Grilled Chicken or Roasted Shrimp

*SURF AND TURF

*Filet of Beef, Grilled Marinated Shrimp Skewer, Roasted Garlic Mashed Potatoes,
Green and White Asparagus, Red Wine Accent*

DESSERT COURSE

WARM CHOCOLATE CHIP COOKIES

Housemade Freshly Baked Chocolate Chip Cookies

CREAMSICLE CRÈME BRÛLÉE

Classic Crème Brûlée with Hints of Orange and Grand Marnier

CHOCOLATE AND BANANA TIMBALE

Banana Infused Chocolate Mousse, Fritter Basket Filled with Caramel Bananas

\$35.00 per person

Plus Service Charge and Tax

* Denotes upcharge for these selections

Cannot be combined with any other offer, discount or promotion.

8.10b