

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

**TART WITH BRAISED KALE,
BLACKENED PORK TENDERLOIN**
Citrus cream

FRIED OYSTERS
Chipotle, lime

MUSHROOM CREAM SOUP

ITALIAN WEDDING SOUP
Meatballs, endive, egg, parmesan

BABY SPINACH SALAD
Blue cheese dressing

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved parmesan

ENTREES

SPAGHETTI CARBONARA
Bacon, cheese, garlic, cream

SEARED STRIPED BASS
*Lemon, creamy savoy cabbage,
sour dough fried potatoes*

BROILED MAINE LOBSTER TAIL
*Toasted orzo with shrimp,
broccoli, citrus gremolata*

*** SLOW COOKED PRIME RIB**
Baked potato, horseradish

ROOT VEGETABLES IN A PIE CRUST
Herbed ricotta mousse, roasted red pepper

FEATURED VEGETARIAN
*Indian style vegetable dish with lentils, basmati rice,
pickle, papadam and raita*

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

FLAT IRON STEAK*
Pepper, herbs

CHICKEN BREAST
Roast Garlic and Herbs

PORK CHOP
Caramelized onions, stewed apple

Sauces

*BBQ Sauce, Béarnaise, Peppercorn
Wild Mushroom*

STEAKHOUSE SELECTIONS

*Premium aged USDA beef,
seasoned and broiled to your exact specifications.
a surcharge of \$20.00 applies to each entrée*

GRILLED LAMB CHOPS*
Double cut lamb chops

BROILED FILET MIGNON*
9-oz. premium aged beef

NEW YORK STRIP LOIN STEAK*
14-oz. of the favorite cut for steak lovers

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

DESSERTS**VANILLA CREME BRÛLÉE****MALTED CHOCOLATE HAZELNUT CAKE***Warm chocolate sauce***CARNIVAL MELTING CHOCOLATE CAKE***** COFFEE CREAM CAKE***Espresso sabayon, oats crumble*** lower calorie, no sugar added***FRESH TROPICAL FRUIT PLATE****CHEESE PLATE****SELECTION OF ICE CREAMS**

AFTER DINNER DRINKS**CHOCOLATINI**

A seductive mix of Absolut Vanilia Vodka, Irish Cream and Chocolate Liqueur. The perfect finish to any meal. 9.25

TROPICAL ESPRESSO

Talk about an island-style rev up! Robust espresso infused with Malibu Coconut Rum, Kahlua and simple syrup. Served on the rocks for the ultimate in Java refreshment 6.25

HOT JAMAICAN COFFEE

An after dinner classic that's both soothing and inspiring. Premium coffee with Appleton V/X Jamaica Rum, Tia Maria and simple syrup. 6.25

COFFEE AND TEA**CAPPUCCINO** 2.95**LATTE** 2.95**ESPRESSO** 1.95**"ART OF TEA" SELECTION** 1.95