

# DINNER MENU



## APPETIZERS

### CHICKEN QUESADILLA 9

Roasted tomato salsa, cheddar and jack cheese, cilantro sour cream

### SHRIMP TACO 10

Gulf shrimp, spinach, **mozzarella** wrapped in a soft tortilla, topped with avocado slices, served with house made salsa and cilantro sour cream

### LUMP CRABMEAT COCKTAIL 19

Jumbo lump crabmeat, house made lemon dill mayonnaise

### CAPRESE 8

Sliced tomato, fresh basil, fried eggplant, buffalo mozzarella, extra virgin olive oil and a balsamic reduction

### HOUSE SMOKED OYSTERS 12

Served in pastry shells with green apple mignonette and pink peppercorns

### SPICY TUNA TARTAR 15

Oriental spices, cucumber, and wanton crisps

## SOUPS AND SALADS

### LOBSTER BISQUE with crème’ fraiche and caviar 12

### HOME MADE CHICKEN NOODLE 8

### GRILLED CORN CHOWDER with lump crabmeat 10

### SHAVED TURKEY, ARUGULA AND PEAR SALAD 14

with orange vinaigrette

### CRAB CAKE SALAD 16

4 oz crab cake, mixed field greens, tomato, artichoke, Kalamata olives, lemon thyme vinaigrette and remoulade

CAESAR Chopped romaine, parmesan cheese, croutons, creamy Caesar dressing 9 **GF\***

*with grilled chicken or buffalo chicken 14*

*with grilled shrimp 16*

*with blackened ribeye 16*


### MIXED ARTISIAN LETTUCES 9 **GF\***

Locally grown tomatoes, cucumbers, and peppers

Humble Heart goat cheese soufflé, lemon thyme vinaigrette

## PASTA

Served with choice of tossed or Caesar salad, fresh breads, and flavored olive oil

CAPELLINI PASTA Crushed tomato, basil, garlic, zucchini, squash, mushrooms, extra virgin olive oil, parmesan cheese 12 

*with grilled shrimp 17*

*with grilled chicken 15*

### LINGUINE ALFREDO 22

Shrimp, scallops, eggplant fries, portabello mushroom, and topped with a crab cake

### SEAFOOD MANACOTTI 24

Shrimp, scallops, and fresh gulf seafood with wild mushrooms and basil chardonnay cream sauce



*superfoods are known for being health-enhancing and rich in antioxidants and phytonutrients.*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Prices do not include applicable taxes and service charge.

**GF = Gluten Free. \*GF = Can be made Gluten Free.**

We pride ourselves in providing gluten friendly menu choices. While we endeavor to carefully prepare those meals to accommodate a gluten-free diet, please be aware that they may be prepared in an environment where gluten is present. Please consult your physician as to your personal health decisions.

## ENTREES

Served with choice of tossed or Caesar salad, fresh breads, flavored olive oil and two sides

### 8 oz HOUSE DRY AGED NY STRIP STEAK 30

Matre’d hotel butter

### 9 oz FILET OF BEEF TENDERLOIN 32

### 6 oz PETITE FILET 22

Green and pink peppercorn demi-glace

### GRILLED HOUSE SMOKED SALMON 24

Shallot chardonnay horseradish cream

### SESAME CRUSTED TUNA STEAK 26

Mango salsa

### CRAB STUFFED DIVER SCALLOPS AND JUMBO SHRIMP 28

### THE GULF’S SEASONAL CATCH Market

### GRILLED SMOKED PORK CHOP 25

### GRILLED BREAST OF CHICKEN 24

Natural fresh herb jus

### SMOKED BREAST OF DUCK 26

Raspberry demi-glace

## SIDES

MUSHROOM RISOTTO

ROSEMARY POTATOES

STEAMED BROCCOLI 

GRILLED ASPARAGUS 2 

Add hollandaise 3

WHITE AND WILD RICE PILAF

SQUASH CASSEROLE

GORGONZOLA IDAHO AND SWEET POTATOE

DAUPHINOISE

BAKED POTATO