

## Entrée

### **"A Moveable Feast" From The Sea**

The Old Man and the Sea ~ Please ask your server for tonight's Catch

Grouper Creole—\$27

Grilled Grouper Filet topped with a Traditional Island sauce

Mahi Mahi —\$29

Grilled Mahi served with a maître d' dill butter sauce

Seared Ahi Tuna —\$34

Sushi Grade pan seared Tuna served with sautéed spinach ,cherry tomatoes and white rice , with a side of wasabi butter sauce

Seared Blackened Salmon— \$30

Grilled Salmon with grapefruit, shallots and ginger sauce served on a bed of garlic mashed potatoes and sautéed vegetables

## Pasta Dishes

Hot Shrimp Pasta —\$23.50 / Chicken-\$22

Your choice sautéed in garlic cream sauce with Penne Pasta

Angel Hair Primavera - \$20 (Gluten Free Pasta Available)

A vegetarians delight. Fresh vegetables tossed with Angel hair pasta and herbs

## Meat and Such

Filet Mignon —\$36.00

Black Angus 8oz cut grilled to perfection and finished with a red wine and mushroom cream sauce

Rack of Lamb —\$43

Slow cooked New Zealand lamb lightly crusted with Dijon mustard and seasoned bread crumbs served with classic mint pesto sauce

Curry Shrimp—\$26.00

Curried Shrimp wrapped in a banana leaf and served with white rice and vegetables

Surf and Turf—\$48.00

8 oz Black Angus Tenderloin & Grilled Shrimp with red potatoes and vegetables

Thai Chicken Stir Fry—\$22

Sautéed chicken and vegetables served over white rice topped with sesame seed fresh ginger, and Hoisin sauce

Blackened Porterhouse Pork Chop—\$34

Grilled 16oz pork chop served with potatoes, sautéed vegetables and homemade Papaya apple sauce

Chicken Breast Stuffed with Goat Cheese and Spinach— \$25.50

Served with a light champagne cream sauce, rice and sautéed vegetables

Crab Cakes—\$26

Baked Crab cakes served with a light aioli sauce, rice and vegetables