

Plated Dinner Selections

DINNER INCLUDES: HOUSE SALAD • CHEF'S FRESH VEGETABLES • ROLLS & BUTTER • COFFEE & TEA
PLUS AN ACCOMPANIMENT AND A DESSERT

CHOICE OF ONE ACCOMPANIMENT

- OVEN ROASTED POTATOES
- RUSTY PELICAN MASHED POTATOES
- BOW TIE PASTA WITH SCAMPI SAUCE
- HERB VEGETABLE RICE

CHOICE OF ONE DESSERT

- CARROT CAKE
- KEY LIME PIE
- BLACK FOREST CAKE
- CHOCOLATE CAKE
- RASPBERRY ALMOND TORTE
- CHEESE CAKE

When selecting two separate entrées, the higher price is applied.

THE MIXED GRILLE

GRILLED FILET MIGNON
& STUFFED SHRIMP 31.95
accompanied by Cognac Demi-Glace

GRILLED FILET MIGNON
& CHICKEN PROVENCAL 28.95
with a rich Red Provencal Sauce

GRILLED FILET MIGNON
& CHICKEN JACK DANIELS 29.95

GRILLED FILET MIGNON
& CHICKEN MARSALA 29.95

GRILLED FILET MIGNON
& CHICKEN EN CROUTE 29.95
with Lemon Beurre Blanc

GRILLED FILET MIGNON
& SHRIMP SCAMPI 29.95
with Butter & Garlic

NEW YORK STRIP STEAK
& GRILLED FILET OF GROUPER 30.95
with a Tart Key Lime Dressing

CHICKEN MARSALA
& GRILLED GULF SHRIMP 27.95
Marsala Wine Sauce and a Brandy Orange Glaze

SURF & TURF MARKET PRICE
Petite Filet with Seasoned Broiled Lobster & crowned
with fresh Herb Butter

CHEF'S FEATURES

GRILLED FILET MIGNON 26.95
finished with Sauce Bearnaise

STRIP STEAK PROVENCAL 25.95
accompanied with Rich Red Provencal Sauce

ROAST PRIME RIB OF BEEF 24.95
accented with Horseradish Chantilly (20 order minimum)

SLICED LONDON BROIL 24.95
marinated & finished with Sauce Bordelaise

CHICKEN JACK DANIELS 21.95
topped with a Creamy Jack Daniels Sauce

CHICKEN MARSALA 21.95
topped with Marsala Wine Sauce

BOURSIN CHICKEN 23.95
topped with Boursin Cheese & Carmelized Onions

STUFFED GROUPER FILET 25.95
with seasoned Crab Meat & topped with Hollandaise Sauce

GRILLED GROUPER 25.95
with Cilantro Lime Butter

GRILLED SALMON 23.95
finished with Lemon Dill Sauce