



First Course

(Select One)

Shrimp & Bacon Bisque

A Creamy Shrimp Bisque prepared with
Shrimp & Bacon, Vegetables & Herbs
Finished with a Basil Oil

Caesar Salad

Traditional Caesar Salad with Romaine,
Croutons & Fresh Parmesan Cheese

Chilean Fishcake

Made from Fresh Seabass
Served over a Bed of Gourmet Greens, Feta Cheese,
Shallots and Pesto with Lemon Caper Remoulade

Shrimp Cocktail

Chilled Shrimp Served with our
Signature Cocktail Sauce & Lemon Wedge

Second Course

(Select One)

Fresh Catch

Fresh Catch with a Lemon Thyme Beurre Blanc,
Truffle Mashed Potatoes and Seasonal Vegetable

Shrimp Scampi

Jumbo Fresh Local Caught Shrimp Scampi
Served over Fettuccini

Filet Mignon

Filet Mignon with Port Wine Demi-Glaze,
Mashed Potatoes and Grilled Asparagus

Chicken Piccata

Sautéed in Lemon and Capers
Served with Herbed Risotto and Vegetable

Fresh Mushroom Ravioli

Delicately Stuffed Ravioli served with a
Truffle Beurre Blanc & Grilled Sliced Portobello



Third Course

(Select One)

Key Lime Pie

Flourless Chocolate Torte

Cheesecake Du Jour

Madagascar Vanilla Bean Crème Brulee