

Dinner Menu  
7/17/20

**Starters:**

Crab Cake Appetizer	14
Jumbo Lump Crab Cakes   Spicy Remoulade Sauce   Mango Relish	
Shrimp Cocktail	10
Citrus Cocktail Sauce   Pickled Vegetables	

**Salads:**

Strawberry Salad	8
Baby Spinach   Shaved Red Onions   Candied Pecans   Crumbled Feta   Strawberry Vinaigrette	
Mixed Green Salad	7
Mixed Greens   Cucumber   Cherry Tomatoes   Red Onions   Croutons   Choice of Dressing	
Watermelon and Grilled Shrimp Salad	14
Mixed Greens   Goat Cheese   Avocado   Champagne Vinaigrette	

**Entrees:**

Roasted Breast of Chicken Marsala	20
Creamy Fettuccine Alfredo   Sweet Peas   Mushroom Marsala Sauce	
Grilled Atlantic Salmon	25
Sweet Pea and Crab Risotto   Asparagus   Bearnaise Sauce	
Grilled 16 oz Ribeye	45
Crushed Potatoes   Sauteed Farm Fresh Vegetable Medley   Roasted Garlic Compound Butter	
Mustard Glazed Rack of Lamb	40
Stacked Potatoes   Sauteed Farm Fresh Vegetable Medley	
Steak and Lobster	36.95
Mashed Potatoes   Sauteed Farm Fresh Vegetable Medley	

**Feature:**

Steak Diane	45
Medallions of Beef   Roasted Garlic and Creamy Mushroom Demi   Stacked Potato   Asparagus	

**Catch:**

Pan Seared Gulf Snapper	40
Roasted Red Potatoes   Green Beans   Fennel Slaw   Citrus Beurre Blanc	