



\$45 Dinner Menu

Appetizers (choose 1)

Caprese Salad

yellow and red beef steak tomatoes with buffalo milk mozzarella and aged balsamic vinegar

Jumbo Lump Crab Cakes

with spicy aioli and asian slaw

Traditional Shrimp Cocktail

with creole cocktail sauce

Pulled Duck Quesadilla

with roasted red peppers and asiago cheese

Salads

Choice of Classic Caesar or House

Entrees (choose 3)

Bronzed Chilean Sea Bass

topped with a lavender lemon butter sauce

Seared Gulf Grouper Alma

topped with jumbo lump crab, grilled asparagus and roasted red pepper sauce

Pan Seared Applewood Bacon Wrapped Filet Mignon

with green peppercorn port demi glace and gorgonzola butter

Aged Ribeye

lightly bronzed with green peppercorn port demi glace garlic wild mushrooms

Grilled Breast of Duck

lightly marinated and served with raspberry demi glace

Grilled Vegetable Risotto

with wild mushrooms and grilled peppers, yellow squash and zucchini

Dessert

Cheese Cake Tower

chocolate and vanilla cheese cake with fresh berries and whip cream