



Starters: (Select One)

Shrimp Cocktail

Jumbo Shrimp Poached in Citrus & Spices, Served with Horseradish Cocktail Sauce and Thai Chili Sauce

Tropical Ceviche

A Classic Fresh Seafood Ceviche with Hints of Citrus, Jalapeño and Green Olive
Served with a Piece of Toasted Flatbread

Churrasco Skewers

Marinated Skirt Steak, Seared and Served with Fresh Pico De Gallo & Chimichurri

Crab Cake

Jumbo Lump & Special Crab Meat, Red Peppers, Parmesan Cheese, Old Bay Seasoning,
Drizzled with Citrus Beurre Blanc and Our Chef's Signature Chipotle Sauce

Main Course: (Select One)

Salmon Filet

Fresh Chilean Salmon, Rubbed with Spiced Herbs, Baked on a Cedar Plank,
Served with Mashed Potatoes & Fresh Vegetables

Mahi-Mahi

Fresh Local Filet, Sautéed Golden Brown with Citrus Butter and
Served with Rice and Fresh Vegetables

Coconut Shrimp

Hand-Battered & Crusted with Panko & Freshly Grated Coconut with a Bitter Orange Sauce.
Served with Rice & Fresh Vegetables

Seafood Ravioli

Tender Pasta Pillows Filled with Lobster, Shrimp & Crab in a Light Pesto-Cream Sauce
with Toasted Pine Nuts

Roast Prime Rib of Beef Au Jus

Slow Roasted & Hand-Carved to Order,
Complemented by a Creamy Horseradish Sauce and served with Mashed Potatoes

Free Range Chicken

Free Range Chicken, marinated In Sweet Sherry Jerez Vinegar, Mission Fig & Raisins,
Served with Mashed Potatoes & Fresh Vegetables

Dessert Selection: (Select One)

Key Lime Pie or Chocolate Mousse

Coffee or Tea