

### **(3) Course Plated Dinner Menu**

\$ 44.00 Per Person

#### **Soup or Salad: Select (1)**

Mixed Baby Field Greens, House Vinaigrette  
Chopped Lettuce, Tomato & Cucumber Salad CFM Basil Ranch Dressing  
Traditional Caesar Salad, Crushed Parmesan Croutons  
New England Creamy Clam and Cod Chowder  
New Orleans Seafood Gumbo & Jasmine Rice

#### **Entrees Select (3)**

Lightly Blackened Gulf Mahi Mahi, Browned Butter Sauce & Capers  
Sautéed Key West Yellowtail Snapper, E.V. Olive Oil & Fresh Lemon Juice  
Parmesan Crusted Salmon , Tomato Shallot Sauce  
Boston Lemon Sole Francese, Lemon Butter Caper Sauce  
Sautéed Georges Bank Sea Scallops, E.V. Olive Oil & Fresh Lemon Juice  
Roasted Ashley Farm Chicken Breast , Natural Au Jus  
Chicken Breast Francaise  
Florida Swordfish, E.V. Olive Oil & Fresh Lemon Juice +\$2.00  
Florida Grouper, E.V. Olive Oil & Fresh Lemon Juice +\$2.00  
Two Jumbo Lump Crab Cakes, Lemon Mustard Butter Sauce +\$5.00  
Filet Mignon 8 oz Barrel Cut +\$5.00  
Ribeye Steak 12 oz +\$5.00  
Chilean Sea Bass +\$5.00

Ribeye Steak & Flash Fried Baby Lobster Tail, Honey Mustard Sauce and Drawn Butter +15.00

Entrees are served with warm Ciabatta Bread and Sweet Cream Butter, Fresh Seasonal Vegetables and Whipped Potato, Jasmine Rice, Scallion Whipped Potato or Basil Potato Cake Substitute Baked Asiago Potatoes (2) +\$2.00

#### **Dessert: Select (1)**

Florida Key Lime Pie, Fresh Whipped Cream  
Warm Rum Raisin Bread Pudding  
Granny Smith Apple Pie Streusel Topped, Fresh Whipped Cream  
NY Style Cheesecake, Raspberry Glaze  
Fudge Malted Brownie Sundae Vanilla Bean Ice Cream +\$2.00

Coffee and Tea Service Menu Selection is Subject to 20% Service Charge and 6.5% Sales Tax

#### **Add an Appetizer Course to your above menu: Select (1)**

3 Pc Jumbo Shrimp Cocktail, \$11.00  
Jumbo Lump Crab Cocktail, \$13.00  
Jumbo Lump Crab Cake, \$13.00  
Flash Fried Baby Lobster Tail, \$15.00  
Chilled "Half & Half" Cocktail  
Jumbo Shrimp & Jumbo Lump Crab, \$13.00