## (4) (1) P) 10 | $\$ 30$ per person

Choice of entrée, served with soup or salad, choice of rice pilaf, baked potato or vegetable of the day, dinner bread and refillable non-alcoholic beverages

## (1) T) 10 ) $\$ 40$ per person

Choice of entrée, served with soup or salad, choice of rice pilaf, baked potato or vegetable of the day, dinner bread and refillable non-alcoholic beverages, plus 2 glasses of house wine or 2 draft beers

## Add Dessert Of Your Choice for additional charge

Atlantic Salmon
Charbroiled or blackened, served with a sherry dill sauce

Blackened Tilapia
Topped with a tomato basil butter
Teriyaki Chicken
Plump, tender chicken breasts marinated in our own teriyaki sauce, charbroiled and
served with grilled pineapple

## EMTREE OPTIONS

Seafood Fettuccine
Sea scallops, crab and shrimp, and green onion in a light cream sauce with a hint of lemon and garlic

Crunchy Grouper
Red grouper prepared in lemon-pepper parmesan bread crumbs and sauteed until golden brown, baked to perfection and served with lemon wine sauce

Petite Filet
A 6-ounce filet served
charbroiled or blackened
Pesto Primavera
Linguini Vegetarian
Linguini tossed with virgin olive oil and our homemade pesto with red peppers, artichoke hearts, asparagus, parmesan cheese and heirloom tomatoes.
*Option to add charbroiled or blackened chicken breast

This menu is provided as a suggestion. Other menu entree items may be substituted.
One week notice required.
Tax and gratuity additional.

