

Dinner Entrée Selections

Includes choice of salad, freshly baked bread, coffee, tea, milk, starch and vegetable

Chicken Selections

Chicken Monterey	32
Grilled, Marinated Chicken Breast, Topped with Grilled Shrimp, Tomato and Tarragon Mornay Sauce	
Tarragon Chicken	28
Sautéed Chicken Breast Scallopine, Shallot, Chive Cream, Tarragon, Dijon	
Chicken Wellington	28
Roasted Chicken Breast wrapped in Puff Pastry with Wild Mushroom Duxelles and Natural Port Wine Reduction	
Chicken Picatta	28
Thinly-Pounded Chicken Breast, Sautéed with Shallots, Capers, Lemon and Herbs with White Wine Reduction	
Chicken Louisiana	28
Breast of Chicken with Andouille Sliced Sausage and served with Tomato Basil Beurre Blanc	
Chicken Puttanesca	28
Pan-Seared Chicken Breast Braised in Tomato, Garlic, Capers, Basil and White Wine, Topped with Shaved Parmesan Cheese	
Chicken Marsala	28
Sautéed and Served with a Mushroom Sauce Marsala Wine Demi Glace	

Seafood Selections

Lemon-Grilled Halibut	44
Grilled with Lemon-Herb Butter, Topped with Tomato-Basil Compote and Grilled Lemon	
Caribbean-Grilled Swordfish	35
Jerk-Marinated Swordfish Steak with Roasted Pineapple Salsa	
BBQ Shrimp	32
Crab Stuffed and Bacon Wrapped Shrimp, Cajun Grilled, served with Lemon Beurre Blanc	
Herb Crusted Salmon	32
Salmon Filet Coated in Basil and Chive Infused Bread Crumbs, Pan Seared and Served with Lemon Chive Beurre Blanc	
Citrus Grilled Salmon	32
Grilled Salmon Filet, Citrus Honey Glaze, Roasted New Potato and Field Greens Salad, Fresh Grapefruit and Orange Segments, Bleu Cheese and Shallot Vinaigrette	
Blackened Ahi Tuna	40
Ahi Tuna Loin, Blackened in a Mild Cajun Seasoning, served with Tomato-Avocado Relish and Lime Butter	