

ENTREES

Sunset Grouper

Fresh grouper encrusted in macadamia nuts and pan seared, served on a bed of coconut jasmine rice with mixed vegetables, mango fruit salsa and a lemon butter sauce.

35

Cioppino

Sautéed Scallops, shrimp and mussels with a touch of garlic, served on a bed of fresh homemade pappardelle pasta with a spicy tomato sauce.

35

Grilled Salmon

Grilled salmon served over coconut jasmine rice, snow peas, pineapple teriyaki sauce, and cusabi vegetable slaw.

29

Pan Seared Sea Scallops

Pan seared dry pack scallops, whipped Yukon gold potatoes, lump crab topped with choron sauce. Served with mixed vegetables.

38

Short Ribs

Short ribs braised in red wine over wild mushroom risotto. Served with mixed vegetables, braising jus and crispy onion strings.

38

Fillet En Crute

8oz. Black Angus fillet mignon in a lattice puff pastry with a spinach and garlic herb boursin cheese stuffing. Accompanied by Yukon Gold whipped potatoes, vegetables and demi glaze.

42

Grilled Ribeye Steak

14 oz grilled Black Angus ribeye. Topped with a Tarragon Maitre d' butter. Presented over truffle parmesan roasted potatoes and portabella mushrooms. Served with mixed vegetables.

40

Roasted Half Chicken

Half an oven roasted chicken drizzled with a lemon thyme chicken demi. Served with Yukon gold whipped potatoes and vegetables.

29

Pan Seared Duck Breast

Five spice seared duck breast, served with coconut jasmine rice, snow peas, pineapple teriyaki sauce, and cusabi vegetable slaw.

35

APPETIZERS

Sunset Shrimp Cocktail

Chilled pink gulf jumbo shrimp served with cocktail sauce. 15

Beef Tenderloin Carpaccio

Thinly shaved all natural Black Angus beef tenderloin served with olive oil, red sweet onions, capers, and asiago crostinis. 19

Coastal Crab Cakes

*Two pan seared cakes made with fresh blue crab lump and claw meat.
Served with remoulade sauce. 17*

Seasonal Harvest Bruschetta

Grilled Asiago bread topped with seasonal tomatoes, Kalamata olives, capers and Goat cheese. 13

SOUPS

Strawberry Gazpacho

Strawberries, vine ripe tomatoes, traditional gazpacho style soup. Served with pistachio oil and balsamic glaze.

Cup 8 Bowl 10

Shrimp and Crab Bisque

This creamy bisque is finished with Sherry, fine herbs, crabmeat and shrimp.

Cup 8 Bowl 10

SALADS

Caesar Salad

Romaine lettuce, Parmesan Reggiano cheese tossed in our homemade dressing and topped with chardonnay brined anchovies and grape tomatoes.

11

Warm Baby Spinach Salad

Gorgonzola crumbles, apple vinaigrette, sweet and spicy pecans, apple wood smoked bacon and sautéed sweet onions over fresh baby spinach.

12

Caprese Salad

*Vine ripe tomatoes, fresh mozzarella, basil, field greens
Served with a balsamic reduction.*

13