

Monday Night Pre-Fixe Dinner Menu

MONDAY NOVEMBER 25, 2024

5:00pm-8:00pm

For Reservations Call 239-495-2635



**Entrees come with Choice of
Garden Salad , Caesar Salad
Or Soup du Jour**

**Braised Beef Short Ribs:
Hashbrown Casserole, Texas Red Ale Sauce
Vegetable du Jour**

**Chicken ala Vodka Florentine
Sautéed Chicken Breast topped with wilted spinach, Rich
Vodka Sauce and Mozzarella Cheese accompanied with
Risotto and Vegetable du Jour**

**Pork Tenderloin Chasseur
Scallopinis of Pork Tenderloin sautéed with Mushrooms,
Shallots, Tomatoes, Tarragon and Marsala Wine Sauce
served with Whipped Potatoes and Vegetable du Jour**

**Grilled, Blackened or Fried Grouper served with Lemon
Beurre Blanc, Chilled Mango Salsa or
Sweet Chili Butter, Rice and Vegetable du Jour**

**Dessert Choice
Chocolaté Cobbler ala Mode
Or
Almond Cream Tiramisu**

\$35++ per person

**Appetizer Specials: Tuna Cucumber Ponzu Salad
Ahi Tuna, Cucumber, Scallions, Toasted Sesame Seeds
Ponzu Sauce & Cucumber Wasabi Sauce
Topped with Crispy Wonton Strips +10**

**Cajun Seafood Fritters Fried Shrimp Crab and Scallops Fritters
with New Orleans Remoulade +10**



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