



• RESTAURANT WEEK • DINNER MENU

• APPETIZERS •

Chef's Soup Of The Day

Strawberry Avocado Salad

Mixed Greens, Poppyseed Dressing, Strawberries, Avocado
Candied Lemons, Sliced Almonds, Goat Cheese

Teriyaki Tidbits

Sticky Rice, Green Onion Curls, Furikake

Seafood Deviled Eggs

with Crab, Lobster & Shrimp

• MAIN COURSE •

BBQ Beef Short Rib

Macaroni & Cheese, Warm Broccoli Salad, Chipotle BBQ Sauce

Fried Catfish Supper

Cajun Home Fries, Brussels Sprout Slaw, Jalapeño-Corn Tartar

Hibachi Chicken

Tropical Salsa, Basmati Rice, Chef's Vegetable

Bleu Cheese Crusted New York Strip

Bleu Cheese Crust, Xo Sauce, Roasted Fingerling Potatoes, Chef's Vegetable

Cajun Shrimp Pasta

Spicy Mamou Sauce, Penne Pasta, Blackened Shrimp, Red Jalapeño Flower

• DESSERT •

Strawberry Mango Shortcake

Vanilla Pound Cake, Macerated Strawberries, Mango Chunks
Cream Cheese Whipped Cream

Key Lime Pie

Graham Cracker Crust, Cream Cheese Whipped Cream, Toasted Coconut

Flourless Fudge Cake

Drunken Cherry Sauce, White Chocolate Mousse

\$40 PER PERSON

Cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions