



SEPTEMBER DINNER MENU

STARTERS

VEGETARIAN SUSHI ROLL \$12

HOME-MADE SUSHI ROLL WITH AVOCADO, CARROTS, CUCUMBERS, PEPPERS & GREEN ONIONS. SERVED WITH WASABI & SOY SAUCE

CHICKEN WINGS \$18

10 PC. CRISPY FRIED WINGS TOSSED IN MILD, MEDIUM, HOT OR BBQ SAUCE, SERVED WITH CELERY STICKS.

CHOICE OF RANCH OR BLEU CHEESE DRESSING

SOUTHWEST QUINOA SALAD *GF* \$13

GREEN MIX TOPPED WITH QUINOA, BLACK BEANS, BELL PEPPERS, CORN, DICED ONION & TOMATOES.

TOSSED IN CILANTRO LIME VINAIGRETTE.

FLORIDIAN SALAD *GF* \$13

CRISP GREENS TOPPED WITH MANDARIN ORANGES, STRAWBERRIES, PINEAPPLE, RED GRAPES, TOMATOES, CUCUMBERS, FETA CHEESE & CANDIED PECANS.

SERVED WITH RASPBERRY VINAIGRETTE

ENTRÉES

ADD A SIDE CAESAR, HOUSE SALAD OR CUP OF SOUP
TO ANY ENTRÉE FOR \$4

CHICKEN ALFREDO \$23

ITALIAN HERB SEASONED GRILLED CHICKEN, OVER PENNE PASTA
TOSSED IN ALFREDO SAUCE WITH SWEET PEAS.
SERVED WITH GARLIC BREAD

ALMOND GROUPER \$29

PAN SEARED UNTIL BROWN ALMOND CRUSTED GROUPER, FINISHED
WITH CITRUS BEURRE BLANC. ACCOMPANIED WITH MEDITERRANEAN
RISOTTO & CHEF'S VEGETABLES

MEDITERRANEAN SEAFOOD RISOTTO \$34

PAN SEARED SCALLOPS, SHRIMP & HALIBUT (4OZ), OVER
MEDITERRANEAN RISOTTO. SERVED WITH GARLIC TOAST

12OZ BONE IN PORK CHOP *GF* \$23

CHARGRILLED PORK CHOP WITH CARAMELIZED ONIONS
& RED WINE SAUCE.
SERVED WITH MASHED POTATOES & CHEF'S VEGETABLES

FILET OSCAR *GF* \$34

CHARGRILLED 7OZ ANGUS FILET MIGNON,
CRAB MEAT & BEARNAISE SAUCE.
SERVED WITH MASHED POTATOES & CHEF'S VEGETABLES

NEW YORK STRIP STEAK *GF* \$30

NEW YORK STRIP, GRILLED TO PERFECTION, TOPPED WITH BLEU
CHEESE-BUTTER & CARAMELIZED ONIONS. SERVED WITH BAKED
POTATO & CHEF'S VEGETABLES

** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS,
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. **WE ADD A 3% SURCHARGE TO ALL
CREDIT CARD PAYMENTS. THIS SURCHARGE IS NOT GRATER THAN OUR TOTAL COST OF
ACCEPTING CREDIT CARDS. THERE IS NO SURCHARGE FOR DEBIT CARD PAYMENTS.**