



## THREE-COURSE DINNER

**\$36 PER PERSON**

*(Does not include tax & gratuity)*

### FIRST COURSE CHOICES

#### Calamari

Ginger-Lime and Marinara Sauces

#### Goat's Cheese Spring Rolls

Goat Cheese Spring Rolls served with a Raspberry Maple Dipping Sauce

#### Bistro Salad

Mixed Greens, Pine Nuts, Walnuts, Sun Dried Tomato, Gorgonzola Cheese, Bermuda Onion and Marinated Exotic Mushrooms finished with a Balsamic Vinaigrette

#### Nut and Berry Salad

Mixed Greens, Assorted Dried Fruits, Nuts and Berries, and a Raspberry Maple Vinaigrette

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### SECOND COURSE CHOICES

#### Jumbo Day Boat Scallops *(Add another Scallop for \$10)*

Two Jumbo Scallops served over Carrot Whipped Mashed and Asparagus, finished with a Lemon Beurre Blanc

#### Crispy Lemon and Parmesan Sole

Served over Carrot Whipped Mashed with Broccoli and finished with a Lemon Beurre Blanc

#### Chicken Scallopini

Thinly pounded Chicken Breast lightly dusted with Flour and served with Scalloped Potatoes, Grilled Vegetable Medley finished with a Lemon Caper Beurre Blanc

#### Miso-Sake Roasted Sea Bass *(For full portion, add \$15)*

4 oz. Sea Bass Filet glazed in a Miso-Sake Marinade and Roasted, served with Whipped Carrot and Potato Mashed, Asparagus and finished with a Lemon Beurre Blanc

#### Tournedos of Wagyu Sirloin *(For full portion, add \$15)*

4 oz. Sirloin served with Whipped Carrot and Potato Mashed, Green Beans and a Wild Mushroom Marsala Sauce

#### Coconut, Ginger and Lemon Grass Encrusted Snapper *(For full portion, add \$15)*

4 oz. Snapper served with Coconut-Ginger Jasmine Rice, Stir-Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce

#### Jumbo Prawns *(For full portion, add \$15)*

Two Jumbo Prawns served with a Jasmine Rice Cake, Stir Fry Vegetables and a Sweet and Spicy Thai Chili Peanut Sauce

### Chef's Selection: \$50

#### NY Strip

10 oz. Strip served with Whipped Carrot and Potato Mashed, Asparagus and finished with a Peppercorn Au Poirve

### THIRD COURSE CHOICES

#### Flourless Chocolate Cake

#### Brulée Key Lime Pie

#### Crème Brulée