



FIRST COURSE

HOUSE SALAD

*Assortment of Greens with Grape Tomatoes, Cucumber, Red Onion,
Old Bay Croutons and Honey Mustard Vinaigrette*

SHRIMP COCKTAIL

Served with Cocktail and Mustard Sauce

CRISPY ZUCCHINI CHIPS

Marinara Sauce and Basil Aioli

MAIN COURSE

MAPLE MUSTARD GLAZED SALMON

Roasted Yukon Gold Potatoes, Broccolini

CONCHIGLIE RIGATE GARLIC PASTA

*Sea Shell Pasta, Sautéed Sweet Onions, Oven Roasted Tomatoes, Spinach
with Roasted Garlic Cream Sauce, Grilled Chicken*

PAN-SEARED MAHI MAHI

Sweet Plantains, Black Beans and Rice, Tomato Mango Salsa

DESSERT COURSE

CHOCOLATE AND BANANA TIMBALE

*Banana Infused Chocolate Mousse,
Fritter Basket Filled with Bananas in Caramel*

KEY LIME PIE

Graham Cracker Crust, Fruit Sauce

CRÈME BRÛLÉE

WINE SELECTIONS

Domaine du Tariquet Chardonnay, Gascony, France, 2006 - \$8.50

Domaine du Tariquet Cabernet Sauvignon, Gascony, France, 2005 - \$8.50

\$35.00 per person
Plus Service Charge and Tax