



## *Restaurant Week Dinner Menu*

*\$30*

### *~ Course one ~*

#### *Seafood Chowder*

*Our Creamy Chowder is made w/Lump Crab, Clams and Fresh Fish*

*Or*

#### *Chef's Soup Du Jour*

*Or*

#### *Strawberry Citrus Salad*

*Mixed Greens, Fresh Strawberries, Mandarin Oranges, Sliced Cucumber, and Almond Slivers  
w/our House made honey citrus vinaigrette Dressing*

### *~ Course Two ~*

#### *Chicken Del Monico*

*Lightly Dusted Cajun Seasoned Chicken w/Artichoke & Mushroom Cream  
Sauce served over Cilantro Lime Rice and Chef's Choice of Fresh Vegetables*

*Or*

#### *\*Petite Fillet w/Gorgonzola Mushroom Sauce*

*Petite Fillet of Beef Topped with a Creamy Gorgonzola Mushroom Sauce  
and Served with Red Skin Garlic Mashed Potato & Chef's Choice of Fresh  
Vegetables*

*Or*

#### *Grilled Rockfish Béarnaise*

*Grilled Rockfish Topped with and a Crabmeat Béarnaise Sauce, Served with  
Cilantro Lime Rice and Chef's Choice of Fresh Vegetables*



~ Course Three ~

*Choice of One*

*Chocolate Lava Cake*

*or*

*Key Lime Pie*

\*\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase Your Risk of Food borne Illness



## *Restaurant Week Lunch Menu*

**\$10**

### *~ Course one ~*

*Seafood Chowder*

*Our Creamy Chowder is made w/Lump Crab, Clams and Fresh Fish*

*Or*

*Chef's Soup Du Jour*

*Or*

*Baby Field Greens Salad*

*Mixed Greens, Grape Tomatoes, Carrots, Cucumbers, and Bell Peppers w/Choice of Dressing*

### *~ Course Two ~*

*Chicken Pot Pie*

*Grilled Chicken, Vegetables and our creamy Sauce Served in a flakey mini pie shell*

*Or*

*Beef Rouladen*

*Bacon Wrapped Braised Beef stuffed w/Savory Stuffing and Rolled around a Kosher Dill Pickle Spear*

*Or*

*Glazed Scallops*

*Served w/Sauteed baby spinach*