



Happy New Year!

Wednesday, December 31, 2019

Three Course Prix Fixe Menu \$65 ++

Appetizers

Sesame Crusted Ahi Tuna +\$16

*Lime Zest and Sesame Crusted Ahi, Served on a Bed of Wakame Salad
Sweet Soy Reduction, Wasabi Crème Fraiche*

Crispy Fried Calamari and Shrimp +\$16

Smoked Marinara Dipping Sauce

*Raw Oysters +\$16

Mignonette Sauce & Cocktail Sauce

Choice of Soup or Salad

Creamy Lobster Bisque

Armagnac Foam

Tomato Basil Soup

Fried Basil Leaf Garnish

Beach Front Salad

*Field Greens, Macadamia Nuts, Raspberries, Mandarin Orange Segments
Macadamia Nut Vinaigrette*

*Caesar

Artisan Romaine, Shaved Parmesan, White Anchovies

Creamy Caesar Dressing, Herbed Baguette

Choice of Entrée

Yellow Tail Snapper

Seared Fillet with Pineapple Beurre Blanc, Baby Arugula and Mandarin Orange Segments, Wild Rice Pilaf

Black Grouper

Pan Flashed, Dijon Citrus Beurre Blanc, Served with Tomato Relish and Wild Rice Pilaf

Twin Maine Lobster Tails

Two 6 oz. Maine Lobster Tails, Drawn Butter, Wild Rice Pilaf, Winter Vegetables

*Herb Crusted Lamb Rack

Mint Jus Lie, Parsnip Mashed Potatoes, Winter Vegetables

*Grilled 8 oz Angus Filet

Peppercorn Demi-glace, Parsnip Mashed Potatoes, Winter Vegetables

~ **Add 6 oz. Maine Lobster Tail, Drawn Butter +20** ~

*14 oz. Roasted Prime Rib

Jus Natural, Parsnip Mashed Potatoes, Grilled Asparagus

Choice of Dessert

Hot Chocolate Lava Cake

White Chocolate Sauce

Crème Brulee Cheesecake

Fresh Raspberries

Key Lime Pie

Kiwi Lime Sauce

** 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*