



MARCH DINNER MENU

STARTERS

SHRIMP COCKTAIL *GF* \$15

FIVE JUMBO SHRIMP, SERVED WITH COCKTAIL SAUCE & LEMON

VEGETARIAN EGG ROLL \$13

CRISPY FRIED VEGETARIAN ROLLS, SERVED WITH ASIAN 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

SOUTHWESTERN SALAD *GF* \$13

FRESH ICEBERG LETTUCE, TOPPED WITH BELL PEPPERS, FRESH
CILANTRO, BLACK BEANS, RED ONIONS, BABY CORN, SCALLIONS,
DICED TOMATOES & GARNISH WITH CRISPY TORTILLA STRIPS.

SERVED WITH HOME-MADE AVOCADO DRESSING.

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 \$5

TUSCAN CHICKEN \$25

PAN SEARED CHICKEN BREAST IN A CREAMY TUSCAN SAUCE WITH
BABY SPINACH & PARMESAN CHEESE. SERVED WITH LINGUINI
POMODORO & GARLIC BREAD

MEDITERRANEAN SNAPPER *GF* \$32

PAN SEARED SNAPPER FILET, TOPPED WITH OLIVE TAPENADE
SAUCE. SERVED WITH RICE PILAF & CHEF'S VEGETABLES

CITRUS MARINATED SALMON *GF* \$27

CITRUS MARINATED CHILEAN SALMON, SMOKED ON CEDAR PLANK.
SERVED WITH RICE PILAF & CHEF'S VEGETABLES

NEW YORK STRIP STEAK *GF* \$33

12 OZ NEW YORK STRIP STEAK, FINISHED WITH PEPPERCORN
DEMI. SERVED WITH BAKED POTATO & CHEF'S VEGETABLES

FILET OSCAR *GF* \$36

CHARGRILLED 8OZ FILET MIGNON TOPPED WITH CRABMEAT &
BEARNAISE SAUCE. SERVED WITH WHIPPED POTATOES &
CHEF'S VEGETABLES

KUROBUTA PORK CHOP \$26

GINGER-SOY MARINATED PORK CHOP. SERVED WITH
BOK CHOY & FRIED RICE

** 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 GREATER THAN OUR TOTAL COST OF ACCEPTING CREDIT CARDS. THERE IS
NO SURCHARGE FOR DEBIT CARD PAYMENTS.**