



## 3-Course Menu

### ***Starters***

*(Please choose one)*

#### **Artichoke Parmesan**

Baked and served with crispy pita bread.

#### **Baked French Onion Soup**

#### **Coconut Shrimp**

Tender shrimp lightly breaded with coconut.  
Served with a sweet chili & golden pineapple dipping sauce.

#### **Seafood Feuilletage**

Shrimp, scallops & crab in puff pastry with a cognac cream sauce

### ***Salads***

*(Please choose one)*

#### **Caesar Salad**

Crisp romaine tossed with crunchy croutons & a classic Caesar dressing

#### **Mixed Field Green Salad**

Mixed greens tossed with a raspberry vinaigrette & topped with soft goat cheese.

### ***Entrées***

*(Please choose one)*

#### **Sliced Chateaubriand**

USDA Prime tenderloin of beef sliced & served with a velvety béarnaise.

#### **Veal Saltimbocca**

Tender veal loin topped with prosciutto, fresh sage, yellow tomato & manchego cheese & topped with a velvety cream sauce

#### **Seafood Alfredo**

The island's freshest seafood tossed with fettuccine in a parmesan cream sauce.

#### **Pan Seared Snapper**

Fresh local snapper served on a bed of mixed greens with red onions, cherry tomatoes & strawberries tossed with a sherry vinaigrette.

#### **Chicken Piccata**

Tender boneless chicken breast sautéed with shiitake mushrooms & capers.  
Finished with a lemon & white wine butter sauce.