

~ Restaurant Week ~
\$46

Soup Du Jour

Sauteed Mussels Bianco
white wine butter

Harvest Salad
mixed field greens, cucumber
tomato, red onion, harvest dressing

Shrimp & Corn Fritters
lightly fried shrimp and corn fritters
tangy dipping sauce

Entree

*** Oriental Salmon GF**
pan seared filet with a teriyaki glaze
jasmine rice, baby bok choy

Chicken Riviera
stuffed breast with prosciutto, mozzarella,
and spinach, herb parmesan cream
haricot-vert, roast potato

*** Petit Filet Mignon GF**
6 oz. grass fed Black Angus, roast potato
baby carrots, merlot demi-glace

Grouper Casino
pan seared with trilogy of peppers topping
vegetable cous cous, green bean medley

Shrimp & Vegetable Fettuccini
peas, carrots, broccoli, parmesan cream

Grilled Hawaiian Pork Chop GF
mashed potato, broccoli
Huli Huli Sauce

Dessert

Chef's selection

* This menu item consists of, or contains meat, fish, shellfish,
or fresh shell eggs that are raw or not cooked to proper
temperature to destroy harmful bacteria and/or virus.
Consuming raw or under cooked meats, fish, shellfish,
or fresh shell eggs may increase risk of food borne illness
especially if you have certain medical conditions. Before placing your order,
please inform your server if a person in your party has a food allergy