

~ 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