

ENTREES

BEEF / CARVING

- **PRIME RIB**
Certified Angus
Perfectly seasoned & slow roasted
- **TENDERLOIN OF BEEF**
Au jus citrus chimichurri
- **FLANK STEAK**
Citrus chimichurri BBQ sauce
- **SIRLOIN STEAK**
- **BRACCIOLE**
Stuffed flank steak with choice of filling / marinara / parmesan

CHICKEN

- **CHICKEN FLORENTINE**
Stuffed with swiss / spinach / asiago-parmesan cream
- **CHICKEN PICCATA**
Pan sauteed with butter / lemon / capers / olive oil
- **CHICKEN SALTIMBOCCA**
Prosciutto / mozzarella / white wine butter reduction
- **BRUSCHETTA CHICKEN**
Fresh tomato / basil / olive oil / garlic / parmesan
- **FRIED GREEN TOMATO CHICKEN**
Fried green tomatoes / sour cream sauce / fresh cilantro / salsa verde
- **CHICKEN FELIX**
Asparagus / swiss / black forest ham / bearnaise sauce
- **5 CHEESE CHICKEN**
Blackened chicken with a 5 cheese sauce
- **GRATZI CHICKEN**
Black olives / artichokes / fresh tomato / panko crumbs
- **CHICKEN WITH BRIE & APPLE**
Asiago cheese cream

SEAFOOD

- **STUFFED FLOUNDER**
Blue crab stuffing / light bechamel sauce
- **MACADAMIA CRUSTED TUNA**
Toasted sesame soy drizzle
- **ARTICHOKE & PANKO CRUSTED TUNA**
Artichoke / diced tomato / olive oil / butter / panko crumbs
- **SHOTGUN SHRIMP**
Also an appetizer
Thai sweet & spicy chili cream sauce
- **COCONUT SHRIMP**
Also an appetizer
Pineapple apricot dipping sauce
- **PUNTA GORDA SHRIMP 'N GRITS**
Also an appetizer
Andouille sausage / onions & peppers / asiago cheese grits / Tabasco chipotle drizzle



BEAUTIFUL FOOD

made for memorable moments

Thoughtfully prepared for celebrations of every kind.