



Wed. Mar. 13th

Sunset Dinner Special

Includes a Glass of House Wine or 12 oz Draft Beer, Dinner Entrée and Dessert

Starters

French Onion Soup \$5.95

Caramelized Onions in Rich Broth with
Garlic Croutons and Melted Provolone

Baked Clams Orenanata \$9.95

½ Dozen Clams Baked with Garlic Bread Crumbs

Side Caesar Salad \$2.95

Crisp Romaine Lettuce with Garlic Croutons
House Made Dressing w / Fresh Garlic, Imported Extra Virgin Olive Oil & Shaved Parmesan Cheese

Entrees

***All Entrees Include Chef's Selection of Accompaniments Fresh Baked Rolls
Family Style Salad w/ Sweet Garlic Dressing or Cup of Soup Du Jour***

5oz. Broiled Fresh Florida Pompano Dinner Salad \$20.95

Mixed Greens, Tomatoes, Cucumber, Red Onion & Shredded Carrots w/ Choice of Dressing

Broiled Local Pompano with Beurre Blanc \$28.95

Fresh Florida Pompano Broiled with White Wine, Lemon & Butter Served with Rice Pilaf & Vegetable

8oz. Filet Mignon with Mushroom Bordelaise Sauce \$26.95

Grilled and Served w/ Mushroom Bordelaise Sauce, Red Smashed Potatoes & Vegetable

Chicken Saltimbocca over Angel Hair \$24.95

Chicken Breast Sautéed in Wine w/ Spinach, Prosciutto Ham & Topped w/ Mozzarella Over Angel Hair

Chef Famous Pot Roast \$20.95

Tender Sliced Tri Tip Pot Roast Served w/ Red Smashed Potatoes, Gravy & Vegetable

Fish House Style Lightly Fried Florida Keys Yellow Tail Snapper \$26.95

Fresh Snapper Lightly Dusted and Fried Golden Served with Tartar, Cocktail Sauce, Rice & Vegetables

Assorted Dessert Table