



*Wed. May 22nd*

### **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

***Buffalo Shrimp*** \$11.95

6 Jumbo Shrimp Fried Crispy Tossed in Buffalo Sauce and Served w/ Celery & Blue Cheese Dressing

***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. Grilled Local Mahi Dinner Salad*** \$20.95

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

***8 oz. Filet Mignon with Red Wine Sauce*** \$26.95

Grilled to Perfection and Topped with & Red Wine Sauce Served w/ Smashed Red Potatoes & Vegetables

***Pan Seared Local Mahi with Beurre Blanc*** \$24.95

Fresh Local Grilled Mahi with White Wine, Lemon & Butter Served with Rice Pilaf & Vegetable

***Roast Turkey Breast with Corn Bread Stuffing*** \$20.95

Sliced and Served with Corn Bread Dressing, Smashed Red Potatoes, Gravy & Vegetables

***Fettuccine Alfredo with Butter Poached Lobster*** \$31.95

Imported Fettuccine w/ Chef Special Alfredo Sauce Topped w/ Butter Poached Maine Lobster

***Fish House Style Yellow Tail Snapper & Fried Shrimp Combo*** \$25.95

6 Jumbo Shrimp & Snapper Lightly Dusted and Fried Golden Served w/ Tartar & Cocktail Sauce, Rice Pilaf & Vegetables

### ***Assorted Dessert Table***