



Miami Spice 2011

August 1st –September 30th

First Course (Choice of):

Mixed Green Salad

*Romaine, Iceberg, Baby Greens, Cucumber, Carrots, Radish, Scallions and Cherry Tomatoes
Tossed in a Garlic Vinaigrette*

Classic Caesar Salad

Garlic Croutons and Parmigiano Reggiano

Watermelon Salad

Frisee, Grilled Fennel, Pickled Onions and Feta Cheese

Chef's Soup of The Day

Chef's soup prepared daily

Second Course (Choice of):

Twin Broiled Jumbo Lump Crab Cakes

Chipotle Tartar Sauce and Mango Salsa

Filet Mignon – 9 ounces

Roasted Garlic and Chive Whipped Potatoes

Atlantic Salmon Filet

Sautéed Escarole with Shallots and Toasted Pine Nuts Topped with a Citrus Butter

Chicken Parmigiana

Linguine Marinara

Third Course (Choice of):

Key Lime Pie

Tiramisu

\$35.00 Per Person