

DINNER FEATURES

TO START

PEI MUSSELS PROVENCALE

*with garlic, olive oil, shallots, white wine, lemon and parsley
finished with whole butter and toasted baguettes*
\$12.95

ENTRÉE SALAD

BAHA COASTAL SHRIMP LOUIE SALAD

*hearts of romaine, tomato, roasted red peppers, shredded provolone cheese,
cucumbers, avocado, and hard cooked egg graced by our own lemon-cognac dressing*
\$13.5

ENTRÉES

TUSCAN TournEDOS OF BEEF TENDERLOIN A LA OSCAR

*laced with lump crab, fresh asparagus, creamy parmesan risotto
and citrus hollandaise sauce*
\$29.5

HOUSE-MADE CHICKEN ENCHILADAS

*served with shredded cheddar-jack cheese, chipotle sauce,
southwest black beans and rice topped with fresh pico de gallo*
\$16.5

PAN-SEARED SPICED SNAPPER & DIVER SCALLOPS

*served atop cappellini pasta and grilled summer vegetables
finished with creole butter sauce*
\$31.5

DESSERT

DREAMSICLE SUNDAE

*orange sherbert topped with seville orange glaze
in a funnel cake bowl with honey whipped cream*
\$5.5