



Featured Full Size Dinner Entrees

Add a soup or salad to any full portioned entree listed below.

Iceberg Wedge \$3.50, Caesar \$2, Mixed Greens \$1.50

Cup of French Onion \$3, Crab Bisque \$2.5, Soup of the Day \$2, Chili \$2

Filet Mignon \$19

7 oz of handcut Filet Mignon, served as twin medallions, aged and grilled to perfection. Topped with a cracked peppercorn cabernet butter.

Served with seasoned roasted vegetables and risotto.

{ please allow longer cook times for items over medium }

Fresh Caught Grouper Mango Chutney \$18

Lightly dusted in seasoning, sauteed in white wine and butter, topped with a delicious mango chutney.

Served with seasoned roasted vegetables and risotto.

Fire Grilled Scottish Salmon \$17

Salmon fresh from Scotland. Fire grilled to perfection and topped with a dijon dill cream sauce. Served with seasoned roasted vegetables and risotto.

Pan Seared Cold Water Sea Scallops \$18

Jumbo Sea Scallops pan seared to golden brown, laid atop a bechamel cream sauce. Served with seasoned roasted vegetables and risotto.

Chicken of the Mediterranean \$15

Succulent grilled chicken breasts with artichoke hearts, ripe olives, hearts of palm, roasted red peppers and feta cheese. Served over fettucini.