

GRILL NIGHT MENU

STARTER AND ENTREE \$43

SALAD

Local Greens, Roasted Tomato,
Asparagus, and Fresh Mozzarella
with Balsamic Reduction

OR

SOUP OF THE DAY

ENTREE SELECTIONS

Smoke-Flavored Frenched Airline Chicken Breast
Bone-in Jerk Pork Chop with Cucumber Slaw
Fresh Local Mahi Mahi
Lemon-Blackened Wild-Caught Gulf Shrimp Skewer
6 oz Beef Tenderloin (+\$9)

CHOICE OF SAUCE

Red Wine Demi
Gorgonzola - Bacon Herb Butter
Citrus Sweet Chili Beurre Blanc
Mango Chutney

CHOICE OF STARCH

Creamy Tomato &
Parmesan Risotto
OR
Baked Potato with choice of
Sour Cream, Green Onions,
Bacon, Cheddar Cheese,
Blue Cheese, or Herb Butter

CHOICE OF VEGETABLE

Grilled Asparagus
Sweet Corn Succotash
Corn on the Cob

DESSERTS

ISLAND RUM CAKE \$14

Vanilla Genoise Cake - Butter Rum Syrup

KEY LIME CREAM PIE \$14

Graham Cracker Crust - Light & Airy Key Lime Filling - Whipped Cream & Toasted Coconut Topping

PASSION FRUIT CHEESECAKE \$14

New York Style Cheesecake - Graham Cracker Brown Sugar Crust - Passion Fruit Center - Passion Fruit Gelee

CHOCOLATE GANACHE LAYER CAKE \$14

Dark Chocolate Ganache - Chocolate Shavings

ICE CREAM SCOOP \$7

Chocolate, Vanilla Bean, or Scoop of the Day

18% gratuity is added to parties of six or more.

Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker.
We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone
conversations in the dining room. Consuming raw or under cooked meats,
poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.