



Course One *Choose one*

House Salad hearts of palm, Kalamata olives, tomatoes and citrus herb vinaigrette

Caesar Salad with house made garlic croutons

Corn and Crab Chowder with a hint of bacon

Course Two *Choose one*

AHI TUNA BELLAIR wood grilled Tuna Steak topped with artichoke hearts, sun dried tomatoes, goat cheese and lemon butter

SALMON wood-grilled and topped with Spinach, Bacon and Blue Cheese

WILD ARCTIC COD topped with Imperial Topping (shrimp, scallops & crabmeat)

FILET MIGNON, 6 oz USDA steak seasoned & wood grilled

ALL ENTREES COME WITH A CHOICE OF 2 SIDES

Garlic Whipped Potatoes, Potatoes Au Gratin, Jasmine Rice, Broccoli or Sautéed Spinach

Course Three *Choose one*

Crème Brulee with fresh whipped cream

Key Lime Pie with roasted pecan crust and fresh whipped cream

\$30 per person

YOU MAY ADD OUR BANG BANG SHRIMP APPETIZER FOR \$6