



Premier Dinner Choice Menu

Hors D'oeuvres Platters:

Based On 4 Pieces Per Person

**Coconut Fried Shrimp, Conch Fritters, Fried Calamari, and
Puff Pastry Filled With Spinach & Feta Cheese**

Starter:

Hot Cheese Toast

Garden Salad with Honey Mustard Dressing

Main Course: (Select One)

Stuffed Lobster Tail

Cold Water Tail, Crabmeat Stuffed, Baked and
Served with Rice Pilaf

New York Strip

12 oz. New York Center Cut,
Grilled and Served with Mashed Potatoes

Whole Snapper

De-Boned Whole Snapper Fried Crispy Brown with
Chili Basil Glaze

Rack Of Lamb

Macadamia Nut Crusted, Marinated in Garlic and
Fresh Herbs, Baked and Served with Mashed Potatoes

Free Range Herb Chicken

Dijon Herb Roasted Crust, Wild Mushroom
Port Wine Sauce

Steak And Shrimp Scampi

Petite Filet Mignon Accompanied with Shrimp
Scampi, Served with Rice Pilaf.

Neptune Choice

Fresh Salmon, Jumbo Shrimp, Fresh Scallops and 1/2 Lobster Tail, Broiled with Herb Butter and
Chardonnay Wine, Served with Rice Pilaf

Dessert Selection: (Select One)

Chocolate Raspberry Terrine
Cheese Cake With Fresh Strawberries
Key Lime Pie
Coffee or Hot Tea

Price Per Person \$55.00 Inclusive Of Tax And Gratuity.