



Dinner Menu Selections

Salad Course (Select One)

Pelican Salad

Mixed Greens Topped with Baby Shrimp, Sliced Mushrooms, Tomato
Served with Honey Mustard Dressing

Key Biscayne Salad

Baby Greens, Tomato, Beets, Topped with Candied Walnuts and
Served with Raspberry Vinaigrette

Coral Garden Salad

Crisp Iceberg Wedge, Tomato, Cucumbers, Julienne Carrots,
Bermuda Onion, Shredded Cheese with Ranch Dressing

MAIN COURSE SELECTIONS

Select One

Poultry

Chicken Vecchio \$25.95

Boneless Breast Rolled in Herbs, Stuffed with Provolone Cheese, Red Bell Pepper, Spinach and
Proscuitto Ham, Served with a Light Cream Mushroom Chive Sauce

Chicken Francaise \$25.95

Boneless Chicken Breast, Sautéed with Egg Batter and Parmesan Cheese,
Lightly Breaded and Golden, Served with Tomato Lemon Caper Butter Sauce

Thai Ginger Sweet & Sour Chicken \$25.95

Boneless Chicken Breast, Sautéed with Egg Batter, Served with Oriental Vegetables
White Rice and Sweet & Sour Sauce

Beef

Prime Rib of Beef, Au Jus \$29.95

Aged Beef, Slow Roasted and Carved To Order, Served
With Creamy Horseradish Sauce

New York Steak \$33.95

12 Oz. New York Strip Served with Garlic Butter

Filet Mignon \$35.95

9oz. The Most Tender Cut of All, Seasoned and Grilled

Seafood

Chilean Salmon \$24.95

Fresh Salmon, Marinated in Herbs, Grilled and Served with Chive Tomato Cream Sauce

Talapia Francaise \$25.95

Fresh Filet, Sautéed with Egg and Parmesan Cheese, Served with Tomato Lemon Caper Butter

Island Mahi-Mahi \$27.95

Fresh Local Filet of Fish, Broiled with Citrus Butter

Seafood Collage \$31.95

Fresh Fish, Gulf Shrimp, Fresh Scallops
Baked with Herb Butter and Chardonnay Wine Sauce

Broiled Lobster Tail \$40.95

8 oz. Tail, Oven Broiled and Served with Drawn Butter

Stuffed Lobster Tail \$45.95

8oz. Tail Stuffed With Crab Meat,
Oven Broiled and Served with Drawn Butter

Combinations

Chicken & Salmon \$27.95

Served with Champagne Sauce

Filet & Chicken \$31.95

Petite Filet Mignon and Boneless Chicken Breast
Served with Marsala Sauce

Filet & Salmon \$31.95

Petite Filet Mignon and Chilean Salmon Served with Mustard Chive Cream Sauce

Filet & Scampi \$33.95

Petite Filet Mignon and Shrimp Scampi

Filet & Lobster \$51.95

Petite Filet Mignon & Succulent Broiled Lobster Tail

Stone Crab Claws in Season \$48.95

5 Large Claws Served With Mustard Sauce. (October through May)

Accompaniments (Select One)

Rice Pilaf, Oven Roasted Potatoes,
Or Garlic Mashed Potatoes

All Selections Include Chef's Choice of Fresh Vegetables,
Oven Warmed Rolls with Butter

Dessert (Select One)

Chocolate Mousse ♦ Key Lime Pie ♦ New York Cheesecake
Freshly Brewed Coffee and Hot Tea

Prices are Subject to 20% Taxable Service Charge and 8% Sales Tax

ADDITIONAL MENU ENHANCEMENTS:

Individual Starter Course:

One per Guest

Shrimp Cocktail \$12.95

Seafood Ceviche \$10.95

Smoked Norwegian Salmon \$11.95

Buffalo Mozzarella \$11.95

2 Large Stone Crabs in Season, Mustard Sauce \$18.95

Group Starter Course:

One per Table

Cold Seafood Platter \$100.00

Large Shrimp, Scallops, Smoked Salmon, Oysters Half Shell,
Seafood Ceviche

Antipasto Platter \$60.00

Proscuitto, Salami, Boconccini, Olives, Roasted Peppers,
Zucchini & Eggplant

Assorted Cheese Platter \$40.00

Smoked Gouda, Cheddar, Swiss, Hot Pepper, Brie,
Decorated With Fresh Fruit

Intermezzo Course:

Minted Sorbet with Tropical Fruits \$3.50

Choice of Mango, Lemon or Raspberry

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