



Luncheon 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

Pan Seared Chicken Breast \$17.95

Breast of Chicken, Prepared to Delicious Perfection and
Topped with Your Choice of Sauce

Marsala (Mushrooms and Marsala wine) or Champagne (Shallots, Champagne & Cream)

Grilled Chicken Teriyaki \$17.95

Grilled Breast of Chicken, Served with Oriental Glaze Sauce and Garnish with Pineapple Wedge

Chicken Francaise \$19.95

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

Chicken Vecchio \$19.95

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

Beef

London Broil \$20.95

Marinated Sirloin, Flame Grilled, Sliced and Topped with Cabernet Mushroom Sauce

Churrasco Steak \$21.95

Marinated Skirt Steak, Served with Chimichurri Sauce

New York Steak \$25.95

Grilled and Topped with Garlic Butter

Seafood

Chilean Salmon \$18.95

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

Talapia Francaise \$19.95

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

Island Mahi-Mahi \$20.95

Fresh Local Filet of Fish, Broiled with Citrus Butter

Combinations

Chicken & Salmon \$19.95

Served With Champagne Sauce

Filet Mignon & Salmon \$25.95

Served with Mustard Chive Cream Sauce

Filet & Chicken \$25.95

Petite Filet Mignon and Boneless Chicken Breast
Served with Marsala Sauce

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 Selections

Select One

Chocolate Mousse ♦ Key Lime Pie ♦ New York Cheesecake

Freshly Brewed Coffee and 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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