

All Dinner Entrées include a trip to our bountiful salad bar complete with homemade dressings, home-baked bread on our breadboard, and old fashioned pickle barrel. Also choice of potato, rice du jour or vegetable of the day (no substitutions, please)

\$2.00 charge will be added for each additional plate requested
(\$7.00 with Salad Bar)

Mainland Choices

☺ How to order your steak Rare: Red/Cold * Medium Rare: Red/Warm * Medium: Red/Hot * Medium Well: Pink Center * Well: Fully Cooked

One Pound New York Strip Steak - Char-broiled to your liking 27.00

12-ounce New York Strip Steak - Same great steak, just a smaller portion. \$24.00

Petite Filet Mignon - A perfectly aged six-ounce cut of the leanest of steaks, flame-grilled to perfection. Well and medium-well orders will be butterflied. Add a Canadian Lobster Tail to your filet - see our Lobster Feast below . \$24.00

★ **Caribbean BBQ Baby Back Ribs** - Tender meaty ribs, marinated in a Cuban-style Moho Criollo, slow-roasted and lavished with our tangy homemade barbecue sauce Half Slab - \$13.00 Full Slab - \$18.00

Pork Chops - These 2 lean center-cut chops are straight from the Midwest, lightly seasoned and char-broiled to medium-well or well done. One 8oz Chop - 13.00 Two 8oz Chops - \$19.00

Island Chicken - Two five-ounce boneless chicken breasts marinated in our special teriyaki sauce char-broiled and given a touch of "Hawaii" with a garnish of grilled pineapple rings \$15.00

Chicken Mornay - Sautéed breast of chicken atop a bed of creamed spinach, covered with sauce mornay and baked until bubbly \$19.00

Gulf Shrimp Selections

NEW ★ **Chef Al's Shrimp Basil** - A delicious blend of tomatoes, mushrooms, spinach and fresh basil, sautéed with tender gulf shrimp. Served over a bed of linguini. 27.00

★ **Shrimp Denny** - Scallop-stuffed shrimp wrapped with bacon and lightly dusted, then finished with a rich hollandaise sauce. (6 pieces) \$20.00

Fried or Broiled Shrimp - The best in 50 states! Your choice: simply broiled, or breaded and deep-fried. (10 pieces) \$20.00

Coconut Shrimp - Washed in coconut milk and rolled in an Oriental coconut breading. Deep-fried and served with a Creole orange marmalade dipping sauce. (6 pieces) \$20.00

Shrimp de Jonghe - A lovely dish of Florida gulf shrimp topped with fresh bread crumbs and a rich garlic butter sauce then carefully baked.....an Island favorite! (10 pieces) \$21.00

Lobster Feast

NEW **Lobster Ravioli** - Large chunks of Maine Lobster blended with ricotta cheese, heavy cream, sautéed leeks and mozzarella cheese wrapped in egg pasta. Served with our own lobster cream sauce. 20.00

Twin Tails - Two 3 ounce Canadian Lobster Tails, broiled and served with drawn butter 24.00

Add-a-Tail - Add a broiled, 3oz. Canadian Lobster Tail to any entrée. 9.50

Please, no separate checks for parties larger than 6.
As a courtesy to others, please no pipe or cigar smoking in the dining areas.

★ May we suggest one of our signature items created exclusively for our restaurant by our executive chef

12/07
Dinner