

Early Dining Menu 4:00-6:00 p.m. Week of 6/7/10

Three Courses for \$20 plus tax & gratuity

1st Course Selections-Appetizer:

- ~Tenderloin Tip Carnitas With Calypso Rice, Crisp Tortillas
& Smokey Tomato Salsa
- ~Seafood Duo of Calamari & Cod With Citrus Tossed Arugula
& Brandy Horseradish Dipping Sauce
- ~Toasted Pumpkin Seed Crusted Crab Cake With
Mojo Inspired Remoulade
- ~Asian Sampler of Grilled Chicken Spring Roll
& Beef Filled Lumpia Over Fried Rice
& Teriyaki Demi Glace

2nd Course Selections - Entree:

- ~Herb Grilled Salmon With Honey Lavender Butter
Over Pesto Orzo Pasta & Fresh Herb Beurre Blanc
- ~Ocean 60 Chicken Cordon Bleu With Smoked Gouda
& Maple Ham Served Over Creamy Parmesan Risotto
& Sundried Tomato Cream
- ~Jambalaya Linguine with Crawfish, Scallops
& Shrimp In A Cajun Cream with Grilled Andouille
Sausage & Onions
- ~Grilled Hanger Steak & Asparagus Salad
Over Herb Roasted Fingerling Potatoes &
Port Wine Demi Glace

- ~Grilled Grouper Over Cilantro Whipped Potatoes
& Topped With Avocado Salsa Fresca

3rd Course Selections – Dessert:

- ~Tres Leches Cake Topped With Strawberry Cream
- ~Ocean 60 Peanut Butter Cup With Chocolate Creameaux
over Hazelnut Chocolate Crisp & Peanut Butter Cream
- ~S'More Ice Cream Bar with Dark Chocolate Ganache