

## SPECIALTY ENTREES

### **Chicken Siciliano**

*Broiled chicken, marinated in olive oil, lemon, garlic, mushrooms and spices*

### **Eggplant Ettouffee**

*Fresh eggplant and langostino sautéed with onions, garlic, celery and tomatoes*

### **Creole Shrimp Scampi**

*Shrimp sautéed in butter, lemon and garlic, topped with breadcrumbs and paprika*

### **Stuffed Swordfish**

*Fresh baked swordfish stuffed with bacon, crabmeat, shitake mushroom and spinach*

### **Bourbon Laced Beef Tenderloin**

*Beef Tenderloin glazed with bourbon, brown sugar, garlic and Worcestershire sauce*

### **Horseradish Grouper**

*Grouper encrusted with horseradish pommery mustard and buerre blanc*

### **Citrus Tuna**

*Ahi Tuna topped with our freshest citrus vinaigrette*

### **Chicken Pesto**

*Grilled Chicken served with a creamy pesto sauce*

### **Trout a la Madori**

*Trout sautéed with almonds and a lemon-butter sauce*

### **Chicken Pesto**

*Grilled Chicken served with a creamy pesto sauce*

### **Stuffed Grouper**

*Grouper stuffed with scallops and crabmeat, topped with chives and buerre blanc*

### **Rack of Lamb**

*Rack of Lamb glazed with rosemary and natural Au Jus*

### **Seafood Chiapino**

*Scallops, Shrimp, Salmon, Grouper, and Clams, simmered in a tomato saffron broth*

### **Grilled Chicken Piarde**

*Herb marinated chicken served over a bed of black-eyed peas and roasted corn*

### **Duckling ala Orange**

*Succulent Duck Breast grilled with a sweet orange-rosemary glaze*

### **Stuffed Beef Tenderloin**

*An herb cheese filled beef tenderloin grilled to perfection and served over a red onion marmalade*

### **Tenderloins Bordelaise**

*Roasted beef tenderloin served over a bed of chanterelle mushrooms, spinach and basil and finished with a bordelaise sauce*

### **Almond Chicken**

*Chicken sautéed with fresh raspberries, Gorgonzola cheese, and toasted almonds*

### **Mesquite Salmon**

*Mesquite seasoned salmon finished with a shrimp-dill cream sauce*

### **Pepper Tuna**

*Tuna sautéed and encrusted with black pepper served with a black bean salad*

### **Blackened Grouper**

*Fresh grouper sautéed in the finest spices and a pineapple-basil marinade*

### **Shitake Swordfish**

*Fresh Swordfish grilled to perfection served with a shitake mushroom and roasted pepper salad*

### **Blackened Tuna**

*Fresh loin of tuna, blackened topped with a cabernet buerre rouge*

### **Baked Snapper**

*Snapper baked with a potato crust and topped with a red onion sauce*

### **Grilled Salmon**

*Salmon grilled and served with a cucumber, tomato, and basil relish*

### **Seafood Brochette**

*Skewered swordfish and prawns marinated in tomato vinaigrette*

### **Broiled Lobster Tail**

*Lobster tail served with roasted shallot butter and basil*

### **Drunken Shellfish**

*Mussels, shrimp and clams in a vodka sauce*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.*