



Dinners

Salads

Caesar Salad

With homemade croutons and shredded parmesan, tossed in our own classic Caesar dressing

Broccoli Salad

Fresh cut broccoli, peanuts, raisins and bacon, mixed with a sweet creamy dressing

Spinach Salad

Baby spinach, bacon, chopped boiled eggs and red onions tossed with our signature dressing

Key West Salad

Mixed greens with pineapple and hearts of palm, served with a creamy orange-dijon dressing.

Arugula Salad

Baby arugula, caramelized pecans, hearts of palm, mandarin oranges and gorgonzola with a raspberry vinaigrette.

Firecracker Salad

Napa cabbage with julienne vegetables served with a pineapple ginger dressing
(Seared scallops or shrimp can be added)

Cashew Chicken Salad with Baked Wontons

Bok choy with thinly sliced vegetables served with an Asian dressing

Spinach and Pear Salad with a Rosemary Vinaigrette

Chicken

Crab Stuffed Chicken

Boneless chicken breast stuffed with a delicate crab filling in a creamy Swiss cheese sauce.

Chicken Enchiladas

Flour tortillas stuffed with sautéed chicken and onions, smothered in a mild red enchilada sauce, and topped with Jack cheese.

Chicken Creole

Boneless chicken breast in an authentically seasoned Creole sauce with bell peppers and onions.

Balsamic Vinegar Chicken with Wild Mushrooms

Boneless chicken thighs sautéed in balsamic vinegar and red wine, complemented by a blend of white and wild mushrooms.

Chicken Lombardy

Sauteed chicken breast in a marsala sauce topped with mozzarella, parmesan cheese mushrooms and green onions

Chicken Saltimbocco

Sautéed chicken breast wrapped with proscuitto and provolone cheese in a white wine, sage and mushroom sauce.

Chicken Cacciatore

Tender chunks of chicken baked in a spicy Italian red sauce with bell peppers, mushrooms, artichokes hearts, carrots and onion.

Chicken Avin

Lightly breaded chicken breast baked in a creamy Chardonnay and cheddar sauce.

Chicken Wellington

Sautéed chicken breast wrapped in a flaky puff pastry with a mushroom pate filling.

Stuffed Chicken Breasts

Chicken breasts stuffed with steamed spinach, parmesan cheese and pine nuts, in a light basil cream sauce.

Chicken Scaloppini

Medallions of chicken sautéed in a mushroom and wine sauce

Szechuan Chicken

Grilled chicken breast marinated in a spicy Asian sauce

Beef**Roast Beef**

Tender slices of beef in a rich brown sauce.

Veal Scaloppini

Medallions of veal sautéed in a mushroom and wine sauce

Veal in Lemon Sauce

Tender slices of veal sautéed in a mild and creamy lemon sauce.

Mexican Stuffed Shells

Jumbo pasta shells filled with ground beef, chilies, cheese and our own signature salsa.

Classic Manicotti

Pasta stuffed with creamy ricotta, mild Italian sausage and imported Romano cheese in a red marinara sauce.

Lasagna

Lasagna layered with creamy ricotta, Monterey Jack and parmesan cheeses, topped with a flavorful tomato meat sauce.

Beef Tips

Tender sautéed sirloin beef in a rich mushroom gravy

Beef Wellington

Filet Mignon with duxelle wrapped in a puff pastry served with béarnaise sauce

Pork

Baby Back Ribs

Tender, fall off the bone, grilled pork ribs, slow cooked in our own famous BBQ sauce.

Grilled Pork Tenderloin

Sliced grilled pork tenderloin marinated in a garlic vinaigrette.

Grilled Pork Loin with a Raspberry Chipolte Sauce

Medallions of pork grilled with a sweet and spicy sauce

Vegetarian

Penne with Spinach and Feta

Penne pasta tossed with fresh baby spinach, tomato and feta cheese in a tangy red marinara sauce.

Spinach Lasagna Ruffles

Lasagna lined with creamy ricotta, mozzarella and fresh baby spinach rolled up and smothered in our own rich marinara sauce and topped with imported Romano cheese.

Black Bean Stuffed Shells

Jumbo pasta shells filled with black beans, chilies, olives, cheese and our signature salsa.

Eggplant Parmesan

Lightly breaded eggplant with a marinara sauce and provolone cheese

Vegetable Lasagna

Sauteed vegetables layered with creamy ricotta, mozzarella and parmesan cheese

Seafood

Gingered Shrimp

Warm-water shrimp in a delicate ginger, lime and white wine sauce with zucchini, red bell peppers and tomatoes.

Fisherman's Seafood Gumbo

Large shrimp, white crabmeat and bay scallops in a Provencial style tomato-garlic sauce.

Shrimp Creole

Large warm-water shrimp sautéed in an authentically seasoned Creole sauce with bell peppers and onions.

Vegetables

Fresh Sautéed Garden Medley
Grilled Vegetables with a Sun Dried Tomato Vinaigrette
Steamed Asparagus with Balsamic Vinegar and pine Nuts
Dijon Glazed Baby Carrots
Oven Roasted Vegetables

Starch

Red Bliss Potatoes with Parsley Butter
Scalloped Potatoes
Potato Bake
Creamy Mashed Potatoes
Potato Au Gratin
Dijon Red Potatoes with Asparagus
Noodles Romanoff
Twice Baked Potatoes

Desserts

Carrot Cake
Chocolate Dipped Strawberries
Key Lime Pie
White or Dark Chocolate Mousse Cups
Signature Rum Cake
Turtle Brownies
Decorative Fudge Brownies
Lemon Squares