

DINNER SPECIALS

APPETIZERS & RAW BAR SPECIALS

Soup of the day: Our Famous Duchess 5

Artisanal Cheeses: Irish Vintage Cheddar (IRL)
Tomme de Savoie (FR) Roaring 40's Blue (AUS) 12

Specialty Oyster: Malpeque (PEI) 1/2 dz 14

MANAGER'S WINE SELECTION

Pinot Blanc, Domaine Weinbach Reserve, Alsace FR '06
Hints of honey and pear in the nose are amplified on the palate,
and mixed with white peach and spice. This rich white wine
displays a deep mineral note in both aroma and taste.

Glass 15 Bottle 55

CHEF'S SPECIAL ENTRÉES

© **Broiled Atlantic Salmon** - topped with Béarnaise,
house rice 19

Grilled Florida Gulf Red Grouper - basted with a
blackberry BBQ sauce, topped with a pineapple mint
chutney, baked potato 25

Alaskan King Crab Legs - 1lb. steamed served with
drawn butter, Idaho baked potato 32

Sautéed Florida Mangrove Snapper Amandine-
served in a white wine almond sauce over
house rice 26

Flame Grilled Mahimahi – topped with roasted corn
salsa, served over black beans & house rice 24

Broiled Alaskan Halibut - served with a chanterelle
mushroom beurre blanc, fresh watercress
& house rice 29

Vegetable – Brussels Sprouts with Cream & Bacon 6

PETITE ENTRÉES

Grilled Tournedos - two 3 oz. medallions of beef
tenderloin served with Gunther's sauce and
buttermilk chive mashed potatoes 19

Scallops Venice - 5 oz. of scallops, seasoned bread
crumbs & garlic herb butter, house rice 15

Jumbo Lump Crab Cake - served with 'Old Bay' mustard
creme fraiche, house rice 16

Domestic Red Gulf Grouper - 6 oz. filet served
grilled, blackened, broiled or fried, house rice 18

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