

# Chef's Menu

## • APPETIZERS •

### **COLOSSAL CRAB COCKTAIL 24 G**

Kitty O'Shea sauce

### **HONEYDEW CUCUMBER GAZPACHO CUP 6 / BOWL 10 G**

## • SALAD •

### **AVOCADO CUCUMBER TOMATO SALAD HALF 7 / FULL 12 G**

Mixed greens, avocado, cucumber, tomatoes, red onion, feta cheese, pistachios, cilantro lime dressing

Add ons: *grilled chicken* – 7 · *baked tofu* – 5 · *grilled salmon\** – 10 · *sirloin steak\** – 12 · *grilled shrimp* – 9

## • SEA AND LAND •

### **SPICY CHICKEN SALAD CROISSANT 12**

House made spicy chicken salad, lettuce, tomato, croissant, fresh fruit cup

### **FIRECRACKER CHICKEN 22 G**

Pan seared airline chicken breast, spicy sweet firecracker glaze, pepper jack polenta, side salad

### **RED SNAPPER 55 G**

Seared red snapper, fresh fruit salsa, coconut rice, side salad

## • DESSERT •

### **KEY LIME CHEESECAKE 8**

House made candied lime

### **STRAWBERRY TIRAMISU 7**

### **GRAETER'S LEMON SORBET 5 G**

Suggested Wine ~ Elk Cove Rose, Oregon, 2025

Glass – 7 Quartino – 10 Bottle – 25

PLEASE NOTIFY YOUR SERVER IF YOU HAVE ANY FOOD ALLERGIES OR REQUIRE SPECIAL FOOD PREPARATION

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR CHANCE FOR FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**G DENOTES GLUTEN FREE ITEM**