

# Chef's Menu C

\$50 per person

## Appetizer

Scallops Sanibel

Fresh diver scallops pan-seared, rested in a kiwi butter sauce, and topped with blackberry-orange relish.

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## Salads

Bourbon-Bacon Spinach Salad

Classic Caesar Salad

House Salad with Balsamic Vinaigrette

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## Entrées

Filet Arcadia

Hand-cut petite filet mignon topped with crawfish and lump crab—over house mashers and Creole ratatouille with andouille-Dijon cream sauce; accompanied by a fresh Gulf shrimp skewer in a spicy tomato glaze.

Ahi Palladio

Fresh fennel- and basil-seared ahi tuna over sun-dried tomato and Parmesan risotto, roasted Mediterranean vegetables, and rosemary crostini with grape and goat feta kalamata tapenade. Topped with pesto oil micro greens and lemon butter sauce.

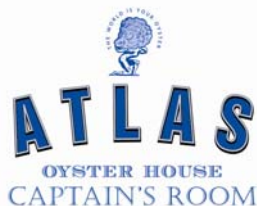
Grouper Savannah

Applewood-smoked bacon-crust fresh Gulf grouper over house buttermilk mashers and creamy corn macque choux with herbed julienne vegetable sauté and napped with a Granny Smith apple butter sauce.

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## Dessert

Trina's specialty house-made desserts



To schedule your next event, call Shelley Yates directly at (850) 748-9001.  
If you have a question about food or service for your party, call Melissa at (850) 982-5769.  
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