

# Chef's Menu D

\$60 per person

## Salads

Bourbon-Bacon Spinach Salad

Classic Caesar Salad

House Salad with Balsamic Vinaigrette

## Appetizers

Scallops Sanibel

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

Chimichanga Alvarez

Crawfish, red bean, and pepper-jack chimichanga with tomatillo-chipotle sauce and garnished with a jicama salad.

## Entrées

Grouper Palmilla

Cilantro-pesto grilled Gulf grouper topped with avocado pico de gallo over wilted spinach and lobster goat cheese taquitos in a chili salsa verde with piquant pepper coulis and honey-lime crème fraîche.

Jackson's Steak Oscar

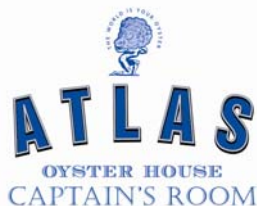
20-ounce bone-in rib eye served over fontina hash and grilled asparagus topped with sautéed crab. Finished with sauce Diane.

Filet and Lobster

8-ounce grilled filet and broiled cold-water lobster tail served over fontina hash and grilled asparagus. Finished with sauce Diane and lemon butter sauce.

## 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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