

September

SUNSET DINNER FEATURES

Available Tuesday - Thursday

4:30 - 6 p.m.

Choice of Entrée with Soup or Salad - \$14⁺⁺

Veal Piccata

Floured and sautéed with lemon caper butter sauce.
Served with mashed potatoes and broccoli.

Crab Cake

3 oz. lump crab cake, pan seared in butter with a mango jam.
Served with steamed rice and asparagus.

Shrimp Scampi

Sautéed Royal Red Shrimp in a garlic white wine sauce.
Served over linguine.

Chicken Florentine

Chargrilled chicken breast atop sautéed spinach and roasted red peppers,
topped with a parmesan cream sauce. Served with mashed potatoes.

Citrus Salmon

Roasted salmon with a citrus brandy sauce.
Served with steamed rice and grilled zucchini & yellow squash.

(Please, no substitutions)

PLEASE SEE YOUR SERVER FOR OUR DESSERT SELECTION OF THE EVENING.

Regular dinner portions are available after 6 p.m. at regular dinner prices.

*Consuming raw or uncooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*