

# FALL DINNER MENU

## STARTERS

### Portobello Marscarpone Bruschetta

Garlic toast topped with grilled portobello mushrooms, mozzarella cheese, fresh tomato, onions, garden fresh herbs & grated parmesan, finished with a honey mustard drizzle 9.49



### Chef's Meatballs

Chef's recipe of blended pork and beef with a robust tomato sauce and shaved parmesan cheese 10.49

### Sweet Corn & BBQ Chicken Flatbread

Corn salsa, grilled scallions, chopped bacon and shredded jack cheese with zesty BBQ marinated chicken 8.59



### Tomato Mozzarella Martini

Marinated grape tomatoes and fresh mozzarella served in a cocktail glass with pita points and fresh basil 8.49

### Grilled Vegetable Flatbread

Portobello mushrooms, yellow squash, tomato, zucchini, spinach, ricotta and fresh mozzarella cheeses on a crispy flatbread brushed with basil pesto 10.19

### Crab & Shrimp Stuffed Mushrooms

Silver Dollar mushroom caps filled with creamy white cheeses, green onions and fresh herbs drizzled with a lemon butter sauce 11.99

### Soup of the Day

Make sure your server tells you all about the house made soup available today. Cup or Bowl 4.99/6.99

### Artichoke Cassolette

Sautéed artichoke hearts, mushrooms, spinach, and great northern beans in a creamy sherry sauce topped with bread crumbs and parmesan cheese. Served with crispy pita chips 9.39

### Onion Rings

A favorite shared appetizer: thick battered sweet onions with a cajun remoulade for dipping 6.19

### Petite Sandpiper

Our "house salad"; mixed greens, fresh berries, tomatoes, radish, carrots and toasted almonds with our house made key lime vinaigrette. 6.49

### Petite Peach & Cranberry Salad

Peaches, dried cranberries, hearty red quinoa, sweet mandarin oranges over artisan greens with candied pecans, feta cheese and our famous key lime vinaigrette 7.49

### Petite Caesar

Chopped romaine, anchovies and shaved parmesan, garnished with grape tomatoes and crispy croutons. 6.99

### 36 Wedge

Baby iceberg lettuce, chopped Applewood bacon, grape tomatoes, crumbled blue cheese, dried cranberries, and creamy blue cheese dressing 8.79

## MENU ICONS



Chef Erinel's Recommendation



Staff Favorite

Petite Salads are also available as Entrée sized portions with protein add on options. Your server can provide more info.



# FALL DINNER MENU

## DINNER ENTRÉES

During dinner service, our kitchen will gladly split your entrée on two plates and enhance your sides for an additional charge of \$5.

### **Shrimp Provençal Pasta**

Sautéed shrimp with tomato, olives, capers, green onions and a garlic butter sauce served over linguine pasta with parmesan garlic toast 24.79

### **Lobster & Shrimp Pappardelle Pasta**

Chunks of lobster and jumbo shrimp sautéed with garlic, shallots, peas, fresh tomatoes, green onions, sweet corn, and basil, finished with a truffle lobster cream sauce 29.79

### **Chef Faustin's Whole Snapper**

Grilled with a lemon and herb oil, served with coconut rice and Swiss Chard and a tomato Provençal sauce 31.69

### **Lobster Thermidor**

9 ounce cold water tail baked in shell with classic Thermidor sauce of mushrooms, carrots, chives, tarragon, and sherry infused cream. Topped with parmesan breadcrumbs and served alongside garlic mashed potatoes and sautéed Swiss Chard 37.99

### **Pan Seared Salmon\***

Served on a bed of red quinoa with grape tomato and dried cranberry medley. Accompanied by Swiss Chard with a light mustard vinaigrette 23.89

### **Seared Diver Scallops**

Seared U-10 scallops seared in olive oil and garnished with white balsamic vinegar reduction, served with garlic mashed potatoes and delicately grilled asparagus 32.89

### **Lobster Salad Niçoise**

Cold water lobster salad served on a bed of artisan lettuce, chilled haricot vert, hard boiled eggs, red onions, Kalamata olives, boiled new potatoes, tomatoes, and cucumbers. Served tossed in a classic niçoise dressing 21.49

### **Filet of Beef\***

7 ounce beef tenderloin grilled to order, served with a rosemary demi-glaze, asparagus and mashed potatoes 34.59

### **Pollo A La Limone**

Chicken breast dredged in flour and parmesan cheese, panéed with a light lemon caper sauce, garnished with roasted red peppers, served on a bed of linguine with Swiss Chard 22.19

### **Grilled Lamb Loin Chops\***

Tender cuts of lamb roasted with a mint demi glaze, served with garlic mashed potatoes and sautéed Swiss Chard 35.29

## PELICAN BAY FAVORITES

Favorites come with your choice of Fries, Fruit, Coleslaw, or Chips unless marked with a ^ symbol

### **Certified Angus Beef® Cheeseburger\***

Your choice of American, Swiss, or Cheddar cheese on a toasted brioche bun with lettuce, vine ripe tomato, and red onion 14.09

Add bacon for .99, caramelized onions for .69, or sautéed mushrooms for .79

### **Beer Battered Fish & Chips**

Fried Haddock with french fries, coleslaw, tartar sauce and fresh lemon 20.19

### **Fried Fish Sandwich**

6 oz Cod fillet fried in a beer batter on a brioche bun with lettuce, tomato, red onion and tartar sauce on the side 15.29

### **Shrimp Po' Boy**

Fried jumbo shrimp on a toasted roll with habañero aioli and shredded lettuce 19.36

### **Grilled Salmon\***

Served grilled or blackened 14.99

Make it a sandwich with a toasted bun and lettuce, tomato and red onion 1.19

### **Chicken Quesadilla^**

Mildly seasoned chicken, fresh cilantro, scallions, tomato, and cheddar jack cheeses served with sour cream and salsa fresca between flour blend tortillas 13.49

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.