

MARCH 10TH - CASUAL DINNER

TOURNEDOS OF BEEF ROCKEFELLER

TWIN FILETS OF BEEF TENDERLOIN OVER PUFF PASTRY FILLED WITH CRABMEAT AND SPINACH TOPPED WITH BÉARNAISE SAUCE
\$26.95

GROUPE EN PAPILOTE

GULF GROUPE TOPPED WITH MUSHROOMS, CRAB, SHALLOTS AND WHITE WINE. BAKED IN A PARCHMENT PAPER BAG AND SERVED WITH A SHALLOT WHITE WINE SAUCE
\$24.95

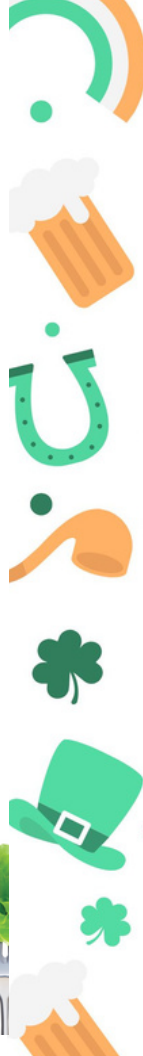
BONE-IN RIBEYE

14 OUNCE SEASONED AND GRILLED TOPPED WITH SHALLOT BUTTER
\$26.95

CHICKEN MARSALA

TENDER CHICKEN BREAST SAUTÉED WITH MUSHROOMS, MARSALA WINE AND BUTTER SERVED OVER LINGUINI PASTA
\$19.95

Call for Reservations: 727.392.3008



Friday, March 17, 2023
6:00pm - 9:00pm

ST. PADDY'S DAY DINNER

3 COURSE DINNER SPECIALS

YOUR CHOICE OF SOUP OR SALAD

CREAMY POTATO WITH LEEKS - HOUSE OR CAESAR SALAD

YOUR CHOICE OF ENTREES

CORNED BEEF WITH CABBAGE - SLOWLY COOKED WITH SAVORY CABBAGE AND VEGETABLES

BRAISED LAMB SHANKS - SLOWLY ROASTED WITH FRESH GARLIC, HERBS AND VEGETABLES

COTTAGE PIE - A MEATY FILLING OF LAMB, BEEF, FRESH VEGETABLES AND GRAVY LAYERED WITH BUTTERY MASHED POTATOES

BEER BATTERED COD - BATTERED AND FRIED SERVED OVER STEAK FRIES AND COLESLAW

BANGERS AND MASH - ASSORTED GRILLED SAUSAGES SERVED OVER BUTTERY MASHED POTATES TOPPED WITH ONION GRAVY

DESSERT

CHOCOLATE MOUSSE PIE

R S V P BY MARCH 15TH (727) 392-3008

KIDS \$15.95

ADULTS \$26.95



MARCH 24TH - CASUAL DINNER

BEER BATTERED COD

SERVED WITH STEAK FRIES AND COLESLAW
\$21.95

HERBED ROASTED PORKLOIN

TOPPED WITH WILD MUSHROOM AU JUS
\$18.95

POACHED SALMON

TOPPED WITH STEAMED SPINACH AND A SAFFRON CREAM SAUCE
\$25.95

CHICKEN CORDON BLEU

TENDER BREAST STUFFED WITH SMOKED HAM, SWISS CHEESE IN A CRISPY PANKO BREADING TOPPED WITH LEMON BUTTER SAUCE
\$19.95

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MARCH 31ST- CASUAL DINNER

CORNMEAL COATED CATFISH

DEEP FRIED AND SERVED WITH CORNBREAD, COLLARD GREENS AND COLESLAW
\$21.95

SEAFOOD ALFREDO

BAY SHRIMP, BAY SCALLOPS AND MUSHROOMS SAUTÉED AND SERVED OVER CREAMY ALFREDO SAUCE TOSSED WITH LINGUINI PASTA
\$22.95

PORK TENDERLOIN OSCAR

TENDER PORK TENDERLOIN MEDALLIONS SAUTÉED AND TOPPED WITH CRABMEAT, ASPAGUS AND BEARNAISE SAUCE
\$23.95

HERB ROASTED CHICKEN

ONE HALF OF A CHICKEN SLOWLY ROASTED WITH GARLIC AND HERBS
\$19.95

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