

Summer Restaurant Week Dinner Menu

August 2010

1st Course

Caesar Salad

Or

House Salad

Or

Chilled Gazpacho Soup

2nd Course

Baked Stuffed Canadian Turbot

Blue Crab, Bay Shrimp and Brie Cheese

Or

“Black & Bleu” Costa Rican Mahi Mahi

Caramelized Onions & Bleu Cheese Butter

Or

Grilled Carolina Swordfish

Jasmine Rice & Tomato Coconut Sauce

3rd Course

Mango Sorbet

Fresh Blueberries

Or

Key Lime Pie

Whipped Cream

Or

Banana Bread Pudding

Dark Rum Glaze