
DINNER—LARGE PLATES

Available from 5pm—11pm

- Gulf Coast Grouper Stack 19**
Sautéed Grouper stacked with Lump Crab Meat finished with Sherry Cream Sauce
- Grilled Mahi Mahi 18**
Fresh grilled Mahi Mahi topped with Bronzed Shrimp, drizzled with Lemon Grass Citrus Sauce
- Fresh Atlantic Salmon 16**
Pan-Seared or Blackened Atlantic Salmon served with Lemon Citrus Salsa
- Cheese Ravioli with Shrimp or Sliced Meatballs 15**
Homemade Ravioli stuffed with Ricotta, tossed with Shrimp or Sliced Meatballs in a Vodka Cream Sauce
- Filet Mignon 19**
6 oz Center Cut Filet grilled to your liking. Served with Wild Mushroom Sauce
- N.Y. Strip Steak 19**
10 oz Tender Strip Char-grilled with choice of Potatoes and Vegetables
- Baby Back Ribs 16**
A full rack, slow roasted with a sweet Raspberry BBQ Sauce
- Roasted Pork Tenderloin 14**
Tender Roast Pork Tenderloins coated in Dijon Mustard, and served with a Marsala Mustard Sauce
- Country Meatloaf Platter 11**
Tender Homemade Meatloaf served with Brown Gravy, Mashed Potatoes, and today's Fresh Vegetables
- Chicken Oasis 16**
Chicken Breast sautéed with Garlic Lemon Butter Sauce, topped with Spinach, Tomato, Artichoke, Mushrooms and Potatoes with Fresh Vegetables
- Chef Murray's Mac and Cheese 11**
The Ultimate Mac & Cheese with Chicken and Sausage, Roasted Tomatoes and Scallions, in a Colby Jack Cheddar Cheese Sauce