
DINNER—LARGE PLATES

Available from 5pm—11pm

Chef Murray's Evening Creation	17
Your server will inform you of tonight's Chef Creation	
Gulf Coast Grouper Stack	20
Sautéed Grouper stacked with Lump Crab Meat finished with Sherry Cream Sauce	
Grilled Mahi Mahi	20
Fresh grilled Mahi Mahi topped with Bronzed Shrimp, drizzled with Lemon Grass Citrus Sauce	
Fresh Atlantic Salmon	17
Pan-Seared or Blackened Atlantic Salmon served with Lemon Citrus Salsa	
Cheese Ravioli with Shrimp or Sliced Meatballs	16
Homemade Ravioli stuffed with Ricotta, tossed with Shrimp or Sliced Meatballs in a Vodka Cream Sauce	
Filet Mignon	20
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 Chef's choice of Potatoes and Vegetables	
Baby Back Ribs	17
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	14
Tender Homemade Meatloaf served with Brown Gravy, Mashed Potatoes, and today's Fresh Vegetables	
Chicken Oasis	18
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	14
The Ultimate Mac & Cheese with Chicken and Sausage, Roasted Tomatoes and Scallions, in a Colby Jack Cheddar Cheese Sauce	

Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness