

# Dinner Menu

## OPTIONAL STARTERS

(Additional Charge)

### CHIPOTLE HUMMUS AND GRILLED FLATBREAD

\$8.00 - *Vegan*

### CHARCUTERIE PLATE

\$10.00 - *Gluten-Free*

### LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

\$12.00

### CHILLED JUMBO MEXICAN WHITE PRAWNS WITH SPICY COCKTAIL SAUCE

\$12.00 - *Gluten-Free*

## SALAD

### MIXED GREENS WITH PARMIGIANO CRISPS

Mixed greens, heirloom cherry tomatoes, parmesan cheese crisps and balsamic vinaigrette, served with fresh baked bread  
*Vegan*

Locally Baked Fresh  
Sourdough Rolls and creamery butter.  
(*Vegan - Oil & Vinegar option available*)

## FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.

## ENTRÉE

(Please select one of the following when making your reservation.)

### BRAISED BEEF SHORT RIB

Beef short ribs marinated in red wine, aromatic vegetables and herbs, slow braised and topped with a Cabernet reduction and bacon jam. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.  
*Gluten-Free*

### PACIFIC RED SNAPPER ROULADE

Roasted local red snapper filet filled with shrimp and scallops over toasted garlic, tomato-tarragon sauce. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.  
*Gluten-Free*

### AIRLINE CHICKEN BREAST

Pan seared Airline chicken breast filled with goat cheese, butter-braised leeks and herbs over saffron cream sauce. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.  
*Gluten-Free*

### WILD MUSHROOM ARANCINI

Wild mushroom risotto with a mozzarella center, rolled in bread crumb and pan fried until golden brown and crispy over tomato-basil blush sauce. Paired with oven roasted seasonal vegetables.  
*Vegetarian*

### CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over wild mushroom risotto with toasted garlic, tomato-tarragon sauce.  
*Vegan, Gluten-Free, Dairy-Free*

## DESSERT

### NEW YORK CHEESECAKE

Velvety cheesecake topped with dark chocolate ganache on chocolate and salted caramel painted plates.

