

# Parade of Lights Dinner Menu

## OPTIONAL STARTERS

(Additional Charge)

### CHIPOTLE HUMMAS 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

### CLASSIC WEDGE SALAD

Crisp iceberg lettuce, ripe tomatoes, apple-wood smoked bacon and blue cheese crumbles with house-made ranch dressing.

Locally Baked Fresh Breads from  
St. Tropez Bakery and creamery butter.  
(Oil & Vinegar option available) - *Vegan*

## 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.)

### DUET MENU

#### BRAISED BEEF SHORT RIB

Glazed with a Cabernet reduction sauce. Served with creamy mashed red potatoes

AND

#### GRILLED FREE RANGE CHICKEN BREAST

Covered with smoked tomato relish, wild arugula in California olive oil

#### EGGPLANT PARMESAN

Crispy breaded and baked eggplant with mozzarella and marinara served with linguini and oven roasted seasonal vegetables.  
*Vegetarian*

#### PORTOBELLO STEAK

Fresh Portobello mushroom marinated in red wine, garlic and cracked red pepper then grilled. Served with herb roasted potatoes and seasonal vegetables.

*Vegan, Gluten-Free*

## DESSERT

#### CHOCOLATE MOCHA MOUSSE

Decadent mousse with a crispy chocolate wafer and creamy whipped cream

