



PIANO NIGHT WITH MARK JAY

TUESDAY, MAY 30th DINNER MENU

\$62.33 per person plus tax

AMUSE BOUCHE'

Tomato Bisque-San Marzano Tomatoes, Cream, Grilled Cheese Crouton

Seared Scallop, Lemon, Bourbon, Honey, Parsley

All Crab-Crab Cake- Local Crab, Seasoning, Remoulade

SALAD

Romaine Lettuce, Blistered Tomatoes, Shaved Parmesan, House Caesar Dressing, Crouton Crumble

MAIN COURSE

Butterfly Red Snapper, Lemon Garlic Shrimp Sauce

Saffron Rice-Green Pepper, Onion, Pimiento, Garlic, Saffron

Asparagus, Sweet Corn, Carrots, Broccoli, Red Pepper, Olive Oil, Thyme

DESSERT

Strawberry Cake, Lemon Curd

BEVERAGES

Complimentary Wine-Cabernet Sauvignon and Chardonnay

Coffee/Hot Tea

Iced Water

Iced Tea