

Dinner on the Bridge

EXECUTIVE CHEF GEORGE SIDAROS - COASTAL COMFORTS

CLASSIC MOJITO

WHITE RUM, LIME JUICE, FRESH MINT

LUMP CRAB & SHRIMP STUFFED MUSHROOM

GREMOLATA SAUCE

AHI TUNA POKE, SESAME SEEDS, SCALLIONS

FRIED WONTON, WASABI MAYO

CHICKEN & ANDOUILLE SAUSAGE OKRA SOUP

WARM HONEY ROASTED BEETS, CHÈVRE CHEESE

ARUGULA, TOASTED PISTACHIOS, BALSAMIC ESSENCE

BONELESS PRIME RIB ROAST

BRAISED BRUSSELS SPROUTS & PEARL ONIONS, HERBED
POTATOES, CREAMY HORSERADISH, AU JUS AND BIRRIA SAUCE

OR

CREAMY SAFFRON GULF SHRIMP

HOMEMADE BLACK SQUID INK LINGUINE, TOMATO CONFIT

LEMON TART, FRESH CRÈME

COFFEE OR HOT TEA AND CHOCOLATE AMARETTI