

DUET ENTREES

First Course (Choose one)

Cup of Soup du Jour

Seasonal Salad Leaves

Caesar Salad

Entrees (Choose two)

All entrees are accompanied with seasonal vegetable medley, chef's choice of potato, or rice to complement your entrée

Beef Tenderloin

five oz grilled with porcini
mushroom demi-glace ~29
eight oz - 39

Salmon

five oz filet with a Florida bay
seasoning rub ~12

Shrimp Brochette

three jumbo gulf shrimp, broiled
with lemon coriander and
chardonnay velouté ~15

Natural Chicken

six oz herb roasted, Frenched breast of
chicken with a wild mushroom Marsala
sauce ~13

Lobster Tail

four oz cold water lobster tail, broiled
with champagne butter and lemon ~21
eight oz - 39

Domestic Lamb Chops

four oz chop, grilled with fresh
mint and rosemary jus ~18

Ahi Tuna

four oz with sesame seed crust with
ginger, wasabi, and hoisin ~19

Jumbo Scallops

four jumbo scallops, chipotle crusted
with mango juice ~18



*Gratuity, service charge and taxes are additional.
Menu and pricing are subject to change.
Freshly brewed coffee and tea*