

Sailor's Return New Years Menu

Appetizers

Shrimp Cocktail.....	\$16.95
<i>Wild Caught Jumbo Gulf Shrimp with Cocktail Sauce</i>	
Baked Escargot.....	\$14.95
<i>Herb Compound Butter, Four Cheese Blend</i>	
Eggplant Stack.....	\$16.95
<i>Fontina Cheese, Spinach, Prosciutto and Tomato Bordelaise</i>	
Jumbo Lump Crab Cake.....	\$15.95
<i>Served with Whole Grain Mustard Sauce</i>	
Fried Calamari.....	\$14.95
<i>Served with Marinara Sauce</i>	
Ahi Tuna Wontons.....	\$17.95
<i>Crispy Wonton, Ahi Tuna, Sesame, Ginger, Sriracha Mayo, Ponzu</i>	
Fried Stuffed Mushrooms.....	\$15.95
<i>Sausage and Herb Cheese Stuffed. Served with Marinara Sauce</i>	
Smoked Fish Dip.....	\$15.95
<i>Served with Jalapeños, Red Onions, Carrots, Celery and Assorted Crackers</i>	

Soup & Salads

Lobster Bisque.....	Bowl \$9.95 Cup \$6.95
Caesar Salad.....	\$10.95
<i>Crisp Romaine Lettuce, Croutons, Parmesan Cheese</i>	
House Salad.....	\$10.95
<i>Fresh Greens with Baby Heirloom Tomato, Cucumber, Red Onion, Croutons and Balsamic Vinaigrette</i>	
Baby Iceberg.....	\$11.95
<i>Crisp Baby Iceberg, Bacon, Tomato, Gorgonzola, Red Onion and Blue Cheese Dressing</i>	
Beet Salad.....	\$11.95
<i>Fresh Greens, Roasted Red Beets, Goat Cheese, Candied Walnuts and Strawberry Vinaigrette</i>	

Entrees

Filet Mignon.....	\$59.95
<i>Grilled Center-Cut 8oz. Beef Tenderloin Steak Served with Green Beans, Garlic Mashed Potatoes and Au Poivre Sauce</i>	
NY Strip.....	\$54.95
<i>Grilled 14oz. New York Strip Served with Herb Compound Butter, Garlic Mashed Potatoes and Green Beans</i>	
Twin Tails.....	\$59.95
<i>Baked Twin 7oz. Cold-Water Lobster Tails Served with Drawn Butter, Garlic Mashed Potatoes and Green Beans</i>	
Braised Short Rib and Scallops.....	\$39.95
<i>8oz. Boneless Braised Beef Short Rib and Pan Seared Sea Scallops Served with Garlic Mashed Potatoes, Green Beans and Topped with Braising Jus</i>	
Pork Chop Bordelaise.....	\$34.95
<i>Parmesan Basil Breaded Pork Chop Topped with a Tomato Bordelaise Sauce and Fontina Cheese. Served with Garlic Mashed Potatoes and Green Beans</i>	
Chicken Cordon Bleu Kiev.....	\$34.95
<i>Stuffed with Swiss Cheese, Black Forest Ham and Garlic Butter. Topped with Demi Glaze and Buerre Blanc Sauce. Served with Garlic Mashed Potatoes and Green Beans</i>	
Jumbo Lump Crab Cakes.....	\$36.95
<i>Served with Garlic Mashed Potatoes, Green Beans and Whole Grain Mustard sauce</i>	
Grouper.....	\$42.95
<i>Pecan Crusted Grouper Served with Garlic Mashed Potatoes, Green Beans and Maple Bourbon Butter Sauce</i>	
Snapper.....	\$36.95
<i>Pan Seared Snapper Served with Basmati Rice, Green Beans and Tuscan Sundried Tomato Sauce</i>	
Mahi.....	\$35.95
<i>Grilled Mahi Topped with Mango Salsa. Served with Basmati Rice and Green Beans</i>	
Salmon.....	\$34.95
<i>Grilled Salmon Served with Basmati Rice, Green Beans and Horseradish Chive Buerre Blanc</i>	
Seafood Imperial Pasta.....	\$38.95
<i>Crab, Shrimp and Scallops Tossed in a Creamy Mornay Sauce with Rigatoni. Baked with Parmesan Panko Breadcrumbs.</i>	

