

Easter Dinner at Sailor's Return

Appetizers

EGGPLANT STACK.....	\$17.95
Fontina cheese, spinach, prosciutto and tomato bordelaise	
SHRIMP COCKTAIL.....	\$19.95
Served with cocktail sauce	
BAKED ESCARGOT.....	\$15.95
Herb compound butter, four cheese blend	
FRIED CALAMARI.....	\$17.95
Served with marinara	
AHI TUNA NACHOS.....	\$19.95
Crispy wontons, sesame tuna, ponzu, pickled ginger and wasabi	
COCONUT SHRIMP.....	\$16.95
Served with orange marmalade	



Soup

CRAB & CORN CHOWDER.....	Cup \$8.95	Bowl \$11.95
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Salads

BABY ICEBERG.....	\$12.95
Crisp iceberg lettuce, chopped bacon, gorgonzola cheese, red onion, with blue cheese dressing	
CLASSIC CAESAR.....	\$12.95
Crisp romaine lettuce, croutons and parmesan cheese	
BEET SALAD.....	\$12.95
Fresh greens, roasted beets topped with goat cheese, candied walnuts and strawberry vinaigrette	
SPINACH SALAD.....	\$13.95
Baby spinach, strawberries, candied walnuts and gorgonzola crumbles served with balsamic vinaigrette	

Entrees

FILET MIGNON.....	\$54.95
Grilled center-cut 9oz. filet topped with exotic mushrooms. Served with garlic mashed potatoes and cabernet demi	
RACK OF LAMB.....	\$49.95
Rack of lamb served with garlic mashed potatoes and green beans. Finished with demi glaze	
PORK CHOP MILANESE.....	\$38.95
Parmesan basil breaded pork chop topped with fresh arugula salad & tomato bruschetta finished with citrus oil & balsamic fig glaze. Served with parmesan risotto	
TWIN LOBSTER TAILS.....	\$59.95
Baked Twin cold water 6oz. lobster tails. Served with drawn butter, garlic mashed potatoes and green beans	
CHICKEN CORDON BLEU KIEV.....	\$34.95
Stuffed chicken breast with black forest ham, Swiss cheese & garlic butter. Finished with a cabernet demi & beurre blanc sauce. Served with garlic mashed potatoes and green beans	
SALMON.....	\$34.95
Grilled salmon served with spring pesto risotto and green beans. Finished with lemon dill caper sauce	
MAHI.....	\$36.95
Grilled mahi served over garlic mash & green beans finished with bacon bourbon jam and crispy shallots	
HALIBUT.....	\$49.95
Pan seared halibut served over spring risotto topped with blistered tomato, shallots & artichoke hearts. Finished with lemon beurre blanc and baby basil	
SCALLOP TRUFFLE RISOTTO.....	\$44.95
Pan seared scallops served over parmesan risotto with exotic mushrooms. Finished with truffle oil and baby basil	
LOBSTER A LA VODKA.....	\$48.95
7oz. cold water lobster tossed in a creamy a la vodka sauce over penne pasta	

