



**3 Course Captains Menu \$23.99 plus tax**  
**Appetizers (Choice of 1)**

**Soup Du Jour**  
**French Onion Soup Gratin**  
**Smoked Salmon Platter**

**Caesar Salad**  
**House Salad**  
**Escargot**

**Caprese Salad**

**Entrees (Choice of 1)**

**New Zealand Rack of Lamb**

With rosemary scented burgundy wine sauce, potatoes au gratin and seasonal vegetables

**Long Island Duck Breast**

With an orange and red currant sauce, potatoes au gratin and seasonal vegetables

**Steak Diane**

Medallions of filet mignon in a Dijon, cognac and red wine sauce,  
baked potato and seasonal vegetables

**Mahi Mahi**

Horseradish crusted with white wine, lemon, butter, house rice and seasonal vegetables

**Shrimp Scampi**

Sautéed with garlic, white wine, fresh lemon and butter over tagliatelle

**Trout Amandine**

Butterflied fillets of trout with toasted almonds in a lemon cream sauce  
with house rice and seasonal vegetables

**Stuffed Lobster Tail**

4 oz lobster tail with our shrimp, scallop and crab stuffing, baked potato and seasonal vegetables

**Herb Crusted Salmon**

With a dijonnaise sauce, house rice and seasonal vegetables

**Desserts (choice of 1)**

**Key Lime Pie**  
**Crème Brulee**

**Apple Cobbler Ala Mode**  
**Chocolate Lava Cake**

**Ice Cream**  
**Cheese Cake**