

~EARLY DINNER MENU~

Available every day, you must be seated by 5:30pm.

All Early Dinners come with sour dough bread and herbed olive oil, House or Caesar salad, and a Chef's dessert.

ROCK THE BOAT

Fresh dayboat fish roasted with shrimp in a Bermuda cream sauce, served with garlic mashed potatoes.

Crab Stuffed Mahi Mahi

Oven roasted, Hollandaise sauce served with garlic mashed potatoes

CHICKEN ROCK'N BLEU

Roasted chicken breast stuffed with Virginia ham, mozzarella cheese and fresh spinach, served with a champagne mushroom sauce. Garlic mashed potatoes.

FILET MIGNON K-BOB

Skewered medallions of beef tenderloin, wood-fire, with peppers, onions.
Garlic mashed potatoes.

JUMBO LUMP CRAB CAKE

Aztec corn with sautéed Nueske bacon.
Cajun remoulade with garlic mashed potatoes.

MILE-HIGH MEATLOAF

Topped with mashed potatoes and crispy onion straws.
Garlic mashed potatoes.

FILET MEDALLIONS BORDELAISE

Filet mignon in a red wine and shallot demi over fettuccine.

PIT GRILLED PORK LOIN CHOP

Wood-fire grilled with Asian influences of ginger and pomegranate.
Garlic mashed potatoes.

JUMBO COCONUT CRUSTED SHRIMP

Served with orange-ginger sauce and garlic mashed potatoes.

SHRIMP PASTA SAUTE

Sautéed shrimp, grilled asparagus, quill pasta
with a white truffle cream sauce.

SALMON CROQUETTE OSCAR

Grilled asparagus, blue crab, and Hollandaise sauce.
Garlic mashed potatoes.

MUSSELS PROVENCALE

In a white wine, garlic, basil, saffron broth over linguine,
with plum tomato, basil and lemon zest