

# EXECUTIVE MENU

\$125 All-Inclusive

Price is subject to change. Quote is Valid for 30 Days



## FIRST COURSE

Select One Soup for the Group

Lobster Bisque

| Loaded Baked Potato Soup |

French Onion Soup

## SECOND COURSE

Select One Salad Only for the Group

Sanibel Salad

| Caesar Wedge Salad |

Iceberg Wedge Salad

## THIRD COURSE

Select Four Options Only for the Group

### RACHEL'S SURF & TURF

Our 8oz Filet seared and cooked on our 900 degree grill paired with a North Atlantic Lobster Tail

#### COWBOY RIBEYE\*

A 16oz Bone in Ribeye, lots of marbling to enhance the flavor

#### PORTERHOUSE PORK

##### CHOP\*

14oz Center cut Bone-in Chop, grilled & finished with fresh Sweet Chili Tomato Jam

#### MISO KING SALMON

Tender delicious prime King Salmon hand cut, broiled and glazed in our Miso sauce, served over Jasmine rice

#### SEA BASS BEURRE BLANC

Fresh Sea Bass lightly broiled and finished in our Lobster Frangelico Beurre Blanc sauce + Served over of Jasmine Rice +

## SIDES

Select Two Options Only for the Group

### CAULIFLOWER AU GRATIN

CREAMED SPINACH

LOBSTER MASHED POTATOES

LOADED GARLIC MASHED

POTATOES

CRISPY BRUSSELS SPROUTS

## FOURTH COURSE

### CHEF'S CHOICE

Selected by the Chef from one of his favorite epicurean desserts

## BEVERAGES

Coke - Diet Coke - Dr. Pepper - Cherry Coke - Sprite - Coffee - Iced Tea - Lemonade

\*All of our beef and fish items are cooked to order.  
Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Vegetarian Option Available Upon Request