

DIAMOND MENU

\$80 Per Person

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



APPETIZERS

BURRATA

Hand-formed Mozzarella cheese split open to reveal a soft filling made from mozzarella cheese curds and heavy cream. Served with Fresh Basil, Fire Roasted Tomatoes and an Oil and aged Balsamic Glaze Drizzle

SHRIMP COCKTAIL

Jumbo Shrimp Cocktail served with our house-made cocktail sauce and lemons

TENDERLOIN BLUE CHEESE CROSTINI

Seared medium rare on an aged blue cheese crostini

SOUP

Select One Soup for the Group

Lobster Bisque

Loaded Baked Potato Soup

French Onion Soup

SALAD

Select One Salad for the Group

House Salad With Balsamic

Caesar Salad

Sanibel Salad

ENTRÉES

Select Four Entrées Only for the Group

HERB ENCRUSTED PRIME RIB*

A huge 14oz cut of our juicy, herb roasted prime rib cooked Medium Rare

SANIBEL COMBO

Our cold water lobster tail and large sea scallops served with drawn butter

WHISKEY GLAZED SEA SCALLOPS

Sea Scallops broiled in Whiskey Glaze served over Jasmine Rice

UMAMI FILET

8oz cut prepared with KJ's Umami - Aged black garlic, Shoyu, Angel's Envy craft Bourbon sauce & Fried Onion Tangles

RACHEL'S SURF & TURF

Our 6oz Filet seared and cooked on our 900 degree grill paired with a North Atlantic Lobster Tail

UPGRADE TO A WEDGE SALAD FOR \$5 PER PERSON

SIDES

Select Three Options Only for the Group

*JASMINE RICE
CREAMED SPINACH*

*CRISPY BRUSSELS SPROUTS
LOADED GARLIC MASHED POTATOES*

DESSERT

CHEF SELECTION

Selected by the Chef from one of his favorite epicurean desserts



*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