



A Northern Feel with an Old Florida Vibe

SAVOR SARASOTA 2023 DINNER

FIRST COURSE (*Choose One*)

Wild-Caught Smoked Fish Dip

Served with capers, tomatoes, and onion with Saltine crackers.

Bruschetta

House-toasted crostini topped with tomatoes, basil, garlic, olive oil & Parmesan cheese. (Add shrimp \$10)

SECOND COURSE (*Choose One*)

Caesar Salad

Romaine lettuce, croutons, Caesar dressing

House Salad

Spring mix, tomato, cucumber, onion, your choice dressing (white balsamic, ranch, blue cheese)

THIRD COURSE (*Choose One*)

Grouper

Pan-sautéed served with fresh tomato, garlic, basil, & balsamic salsa. With rice & veggies.

Salmon

Pan-seared, topped with house-made pineapple & cucumber salsa, on a bed of Basmati rice. Served with Chef's vegetable of the day.

Chicken Marsala

Tender chicken cutlets, pan-seared with fresh crimini mushrooms, smothered in a delectable Marsala wine sauce; served with roasted garlic & red bell pepper mashed potatoes & Chef's vegetable of the day.

Pesto Pasta with Chicken

Angel hair pasta with house-made pesto; sautéed chicken breast. (Substitute shrimp \$6)

Mussels Scampi

Sautéed in white wine, butter, garlic; served over angel hair pasta.

Chef's Burger

A blend of ground chuck, brisket & short rib. Served with Chef's choice veggies & garlic, roasted red pepper mashed potatoes. This burger changes weekly depending on Chef's mood. Ask your server.

Impossible Burger

Vegetarian burger topped with lettuce, tomato, onion, avocado & goat cheese. Served with red bell pepper mashed potatoes & Chef's vegetable of the day.

ADD

Specialty Coffee \$4 • Glass of House Wine \$8

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.