



Family Style Dinner Selections for Spring/Summer 2012

COASTAL SOUTHERN

\$45

Chopped Romaine with Buttermilk Herb Dressing, Boiled Egg, Tomato, Cucumber & Toasted Pecans

Gulf Coast Shrimp & Stone Ground Grits with Andouille, Tomatoes,
Mushrooms, Green Onion, Fresh Herbs & Parmesan

Sautéed Summer Squashes with Roasted Peppers & Garlic

Key Lime Pie

FRESH OFF THE DOCKS

\$45

Arugula with Peach-Rosemary Dressing, Goat Cheese & Toasted Pecans Skillet Gulf Grouper
with Citrus Buerre Fondue & Fresh Herbs

Fresh Cream Corn with Green Onion & Roasted Peppers Roasted New Potatoes with Garlic & Dill

The Best Banana Pudding

IF BY LAND

\$45

Mixed Greens Salad with Lemon Vinaigrette, Greek Olives & Shaved Parmesan

Rosemary & Garlic Crusted Pork Tenderloin

Creamy Whipped Potatoes

Bacon & Garlic Collards

Blackberry Pecan Crisp with Vanilla Ice Cream

There is a chef/service fee of \$100 added to all parties. Thank you.