



5<sup>TH</sup> ANNUAL  
**SR** RESTAURANT  
MONTH | 2019

## -DINNER MENU-

January 9th – February 6th

### FIRST COURSE

*A choice of one*

**Artichoke Crisps** fried baby artichoke hearts, zesty lemon caper aioli  
*J Vineyards, Pinot Grigio, California*

**Tampa Bay Seafood Chowder**

*Ecco Domani, Pinot Grigio, delle Venezie, Italy*

**Traditional Caesar Salad** croutons, shaved parmesan, caesar dressing  
*Mer Soleil Reserve, Chardonnay, Santa Lucia Highlands*

### SUPPLEMENTAL DISH

**Blue Point Oysters** mignonette, cocktail & mustard sauces +5  
*Matanzas Creek, Sauvignon Blanc, Sonoma*

### SECOND COURSE

*A choice of one*

**Lemon Garlic Shrimp Risotto** sautéed gulf shrimp, roasted garlic cloves, tomato, lemon, white wine, butter, risotto  
*Kendall Jackson 'Vintner's Reserve', Chardonnay, California*

**Blackened Swordfish** sweet potato mash, grilled asparagus, jalapeño lime puree, plantain crisp  
*La Crema, Chardonnay, Monterey, California*

**Half Roasted Chicken** with Herb Au Jus baby carrots, cipollini onion  
*Siduri, Pinot Noir, Willamette Valley, Oregon*

### SUPPLEMENTAL DISH

**Stuffed Grouper** jumbo crab, basil garlic beurre blanc +10  
*Santa Margherita, Pinot Grigio, Valdadige, Veneto, Italy*

**Filet Mignon 8oz** center cut, tender, cheddar & andouille au gratin potatoes +10  
*Freemark Abbey, Cabernet, Napa Valley*

### THIRD COURSE

*A choice of one*

**Crème Brûlée**

**Key Lime Pie**

*La Marca, Prosecco, Italy*

{ \$35 PER PERSON (tax and gratuity not included) • WINE PAIRING | \$22 PER PERSON }

CONSUMER ADVISORY Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. CONSUMER INFORMATION There is risk associated with eating raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN Limited time only. Not offered during brunch or for special events. Management reserves all rights. Valid from January 10th to February 7th. Cannot be combined with any other offer.