

## STARTERS AND SHARABLES

### *Baked Brie Cheese*

Imported Brie Cheese, Pecan encrusted, flash fried and roasted, served with fresh seasonal fruit, raspberry sauce, and crostinis

### *Fried Calamari*

Lightly fried tender Calamari, Best in the Valley, served with house Marinara sauce

### *Crabmeat & Spinach Cassolette*

Baked with a creamy blend of Chef's cheeses and spices, served with pitas and crostinis for dipping

### *Antipasto Italiano*

Chef's selection of thinly sliced Italian meats and cheeses, with house marinated olives, artichokes and roasted red peppers, on a bed of fresh greens

### *Cheese Board*

Chef's selection of imported, regional, and local Cheeses, accompanied with fresh fruit, spiced walnuts, marinated olives, and assorted crackers/breads

## SOUPS & SALADS

### *Soup of the day*

Your server will explain tonight's selections

### *Seafood soup of the day*

Your server will explain tonight's selections

### *French Onion Gratinee*

Four kinds of onions sautéed, simmered, caramelized in Chefs grand stock, with three cheeses and croutons roasted in a soup (crock only)

### *Garden Green Salad*

A blend of fresh seasonal greens, with tomato, cucumber, carrot, red onion, croutons, and house White Balsamic Vinaigrette dressing

### *Classic Caesar Salad*

Crisp Romaine lettuce tossed with house Caesar dressing, croutons, Romano cheese and shaved Parmesan

Add Blue Cheese crumbles or Anchovies to salad  
Add grilled chicken or shrimp to salad or entrée

## ENTREES

### *\*Fresh Florida Grouper*

Caribbean rubbed, pan-seared with a Mango Pineapple avocado salsa

### *Fish & Chips*

Beer battered Whitefish, with French fries, Cole slaw, and house Tartar

### *Chicken New Orleans*

Pan seared panko and corn meal encrusted chicken breast, with avocado, crabmeat, and Bearnaise sauce

### *Garretts Famous House Pot Roast*

*Petite Full Portion*

Tender beef braised with carrots, parsnips, pearl onions, and Yukon potatoes

### *\*Filet Mignon*

(Choice aged) A grilled 8oz Filet Mignon, with Chefs Wild Mushroom Demi-Glaze, and fried sweet onion straws

### *\*Ribeye Steak*

(Choice aged) 12oz or 16oz, smoked chili pepper crusted, and pan seared, served with a Shitake mushroom Cabernet butter

### *\*Australian Frenched Lamb Rack*

Pan seared seasoned Lamb Rack, encrusted with Chef's Pomeran mustard and fresh herb crust, roasted to perfection, served with a sundried wild cherry port wine demi-glaze

△ All Entrees come with fresh seasonal vegetables and Chef's accompaniments unless noted

## PASTA - PASTABILITIES

### *Boscaiola*

Tri Colored Tortellini with sautéed mushrooms, crispy pancetta in a Parmesan cream sauce with fresh peas

### *Alla Vodka*

Sautéed onions in a pink Vodka sauce tossed with Penne pasta

### *Pasta Lorenzo*

Pieces of tender chicken breast and Italian sausage in a Lemon basil Chardonnay sauce, sautéed with artichokes hearts, grape tomatoes, and Basil, all tossed together in Penne pasta and grated parmesan cheese

*Chicken*

*Veal*

### *AL Marsala*

Chicken or Veal sautéed in a rich Marsala wine sauce with Parma Prosciutto and mushrooms

### *Piccata*

Chicken or Veal Sautéed with Artichokes and Capers in a light Lemon butter Chardonnay sauce

### *\*Pescatore*

Fresh Baby clams, Mussels, and Shrimp simmered in a aromatic plum tomato sauce, tossed with al dente Linguine

All Selections above come with a House Salad and are served with your choice of pasta unless noted.

Add Chicken or Shrimp\* to any Pasta dish.

Crumbled Blue Cheese

Sautéed Onions or Mushrooms

Soup instead of Salad

Caesar salad

Anchovies on any Salad

## DESSERTS

### *Pear Tart Tatin*

French classic, tarte tatin aux poires, upside down pear caramel sauce tart with flakey pastry crust garnished with whipped cream.

### *Flourless Chocolate Cake*

Rich and fudgy chocolate cake layered with chocolate ganache topped with whipped cream. A decadent dessert for true chocolate lovers.

### *New York Style Cheesecake*

A rich and velvety classic cheese filling served in a delectable graham cracker crust garnished with seasonal berries.

### *Crème Brulee*

Seductively creamy custard finished with caramelized brittle sugared topping.

### *The Coconut Cake*

Elegantly layered butter cake and coconut cream filling topped with cream cheese frosting and lightly toasted coconut.

## DRINKS

### *Soft Drinks*

Coke, Diet Coke, Sprite, Fanta, Mello Yello, Lemonade

### *Sweet Tea*

Southern Sweet Tea

### *Coffee*

Regular, Decaf