

~Appetizers & Off the Grill ~

Soup of the Day ~ Cup or Bowl

French Onion & Apple Soup Gratin

Caramelized Onions and Apples in a rich Red Wine Scented Broth,
Swiss and Provolone Cheese Gratin

Mussel Fra Diablo

Sautéed Mussels in Olive Oil, Garlic, then deglazed with White Wine and Marinara Sauce

Coconut Encrusted Shrimp

Served with Orange Dipping Sauce

Italian Chicken Flatbread

Fresh Basil Pesto Sauce topped with Three Cheese Blend, Grilled Chicken, Pine Nuts, and Scallions.

Tomato Caprese

Fresh Tomatoes, Basil and Mozzarella finished with Extra Virgin Olive Oil and Balsamic Reduction

Chicken Wings ~ 6 Wings or 12 Wings

Hot or Mild Sauce

Quesadilla

Special Blend of Chicken, Bacon, Cilantro, and Monterey Jack and Cheddar Cheese,
Served with Sour Cream & Fresh Salsa

Club Burger ~ Angus Beef

Eight Ounces Angus Beef, Lettuce, Tomato, Onion, Pickle
Choice of French Fries, Potato Chips, or Fruit

~Entrée Salads~

Plantation Bay House Salad

Chopped Mixed Greens with Tomato, Cucumber, Shredded carrots, Red Onion, Black Olives,
Choice of Dressing

Caesar Salad

with Chicken or Shrimp

Chopped Crisp Romaine Lettuce, Shredded Parmesan, Black Olives, Croutons, Chopped Bacon,
Tossed In a House Caesar Dressing

Asian Chicken Salad

Mixed Salad Greens, Wonton Noodles, Peanuts, Cilantro, Mandarin Oranges, Lychees, Black and White
Sesame Seeds, Sesame Ginger Dressing, Topped With Grilled Chicken

Almond Chicken Fruit Salad

Almond Encrusted Chicken Breast with Seasonal Berries tossed with Baby Spinach
and a Three Berry Vinaigrette.

~Entrees~

Include Choice of Cup of Soup, House Salad or Caesar Salad, Starch and Vegetable of the Evening

Seafood Cannelloni

Seafood, Spinach and Ricotta Cheese, Stuffed Pasta topped with a Sherry Tomato Cream sauce.

Tuscan Sausage & Chicken Pasta

Sautéed Sausage, Chicken, Escarole, Garlic, Cannelloni Beans, Fresh Green Beans, then deglazed with White Wine Tomato Chicken Broth Ditalini Pasta topped with Shaved Romano Cheese.

Chicken Ala Rigatoni

Sautéed Chicken, Button Mushrooms, Caramelized Onions, Garlic, Fresh Herbs, Cream Marsala Sauce tossed with Rigatoni Pasta.

Veal Oscar

Sautéed Veal stuffed with Crab Meat and Grilled Asparagus then topped with Hollandaise Sauce.

Catch Of the Day

Chef's Daily Catch with Chef Sauce of the Day

Roasted Lemon & Herb Salmon

Roasted Eight Ounce Filet of Salmon topped with Lemon Zest, Fresh Herbs, over Sautéed Spinach and White Wine Garlic Sauce.

Mediterranean Char Chicken

Sweet Spice Char Encrusted Fresh Breast of Chicken,
Served on a bed of Mediterranean Spinach, Red Onion & Feta

Filet Mignon

Grilled Eight Ounce Beef Tenderloin with Béarnaise Sauce

Chef's Butcher Block Selection

Chef's Selection & Cut with Chef's Sauce of the Day

Prepared with Fat-Free Peanut Oils~

Notice: Consuming Raw/Undercooked Animal Proteins May Increase Your Risk of Food-borne Illness.