

WEDNESDAY, DECEMBER 11, 2019

Braised Lamb Shank \$26

Rosemary demi glace, mashed Idaho potatoes and fresh vegetables

Baked Twin Lobster Tails \$30

Melted butter, fresh lemon, rice pilaf and fresh vegetables

Grilled North Florida Swordfish \$20

Shrimp-dill sauce, rice pilaf and fresh vegetables

Boneless Chicken Breast Cordon Bleu \$17

Stuffed with ham, Gruyere cheese, and herbs served with roasted fingerling potatoes and fresh vegetables

Grill Room Menu Available



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