

Sea Catch Restaurant & Raw Bar

Promotional Tour Menu: Dinner

\$35.00 per person

No substitutions please. Tax, gratuity, and beverages are not included.

Pre-Select one item from each of the following three courses.

First Course

Soup Du Jour

*Made Daily to Utilize the
freshest Ingredients and Produce Available*

*

Sea Catch House Salad

*Baby Greens with Tomatoes, Carrots and
Olives in a Champagne Vinaigrette*

Second Course

Organic Chicken Breast

*Served with Roasted Fingerling Potatoes and the
Chef's Seasonal Vegetable Medley, finished with Pan Au Jus*

*

Grilled New York Steak

*With Au Gratin Potato and the Vegetable of the Day,
with a Grainy-Mustard Demi Glace*

*

Grilled Mahi Mahi

*Served with Wild Mushroom Risotto and Haricot Vert,
and finished with a Sherry-Lobster Cream Sauce*

*

Seared Atlantic Salmon

*With Yukon Gold Mashed Potatoes and Steamed Broccoli,
with a Lemongrass Beurre Blanc*

Third Course

Raspberry Crème Brule

Drizzled with Raspberry Coulis

*

Warm Apple Tart

With Caramel Sauce and Cinnamon Ice Cream

20% Gratuity added to all parties of six (6) or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions*