

"KRAVE" MENU SUGGESTIONS

THREE COURSES - \$45

Tax and Gratuity not included

APPETIZERS

ROASTED BROCCOLL SOUP

White Cheddar Cheese Fritters

BASIL PORTOBELLO MUSHROOM FLATBREAD

Gruyere Cheese, Caramelized Onion, Croutons

MEDITERANEAN CHOPPED SALAD

Lettuce, Tomato, Black Olives, Cucumber, Red Onion, Feta Cheese, Lemon-Oregano Vinaigrette

CLASSIC CAESAR SALAD

Crisp Romaine, Garlic Herb Croutons, Parmigiano-Reggiano, Tear Drop Peppers

ENTRÉES

OVEN ROASTED BRANZINO

Sherried Crab Sauce, Fingerling Potatoes, Red Pepper Relish, Baby Zucchini

VEAL "OSSO BUCCO"

Yukon Mashed Potatoes, Roasted Root Vegetables, Natural Veal Sauce

JUMBO SHRIMP FETTUCINE

Roasted Garlic Sauce, Stewed Grape Tomatoes, Fresh Basil, Cremini Mushrooms

U.S.D.A. PRIME 6 OZ FILET

Molasses Apple Bacon Potato Salad, Creamed Corn, BBQ Demi-Glace

DESSERTS

KEY LIME PIE

Mango Whipped Crème, Tropical Fruit Salsa

TRIPLE CHOCOLATE CAKE

Chocolate and Raspberry Sauce

SWEET BISCUIT STRAWBERRY SHORTCAKE

Fresh Florida Strawberries, Chantilly Crème

CHEF DAILY SELECTIONS ICE CREAM & SORBET

Ask Your Server For Evening Offerings

NO SUBSTITUTIONS PLEASE

^{***} Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or eggs may increase your risk of a foodborne illness, especially if you have certain medical conditions.

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.