Michael D'Amore

Dinner Show Menu

February 1, 2024

Bread Service

Salad & Appetizers

— House Salad — 7 Mixed greens, carrots tomato, red onion w. house lemon vinaigrette GF

— Salt & Pepper Calamari — 15 Orange cilantro glaze, scallion, & peppadew & banana peppers

— **Pistachio Crusted Goat Cheese for Two** — 14 Drizzled w. organic honey & raspberry melba sauce

<u>Entrées</u>

Served w/ choice of rustic garlic rustic mashed or rice pilaf plus candied Butternut Squash

- Grouper Filets w/ Shrimp Stuffing - 37 Pan seared grouper filets stuffed w/ gulf shrimp & baked w/ a delicious shrimp, red pepper, parmesan cream sauce

> — Chilean Seabass Filet Pieces 35 Chilean seabass filets w/ a house sweet chile Thai Sesame Asian Sauce

— Lemon Pesto Shrimp — 29/37 Sauteed shrimp in a buttery Pesto sauce (garlicy) w/ sundried tomato, tossed in spaghetti, wedge of lemon

— **Faroe Island Salmon** — 34 Faroe Island Salmon (remounted as world's best) is pan-seared & served w/ dill sauce & lemon wedge GF

- Filet Mignon - 45 70z. hand cut Beef Tenderloin, cooked to your desired temperature and served w/ Bearnaise Sauce GF

> — Saratoga NY Strip Steak — 38 14oz. aged & hand cut New York Strip, grilled & finished w/ herbed butter

> > — 1951 Bone-In, Lollipop Pork Chop — 29

Bone-in center-cut pork chop, marinated in mango citrus; grilled, & oven finished, w/ a Caribbean mango salsa GF

- Pork Tenderloin - 36

Chef's favorite: 8 oz. of the most tender pork cut, served sliced w/ honey garlic glaze

— Italian Sausage Lasagna — 27

Sweet Italian sausage & ground tenderloin, ricotta, parmesan, & a house-made marinara sauce

— Chicken Cordon Bleu — 32

Panko breadcrumbs on boneless skinless chicken breasts, wrapped around thinly sliced ham & Swiss cheese, baked in the oven & topped w/ a cream sauce made of mushrooms, shallots & garlic..

- Caribbean Jerk Chicken Pasta - 29

Sliced Chicken breast served on top of spaghetti; Alfredo sauce w/ Caribbean Jerk seasoning

<u>Dessert</u>

— Home-made Brownie — 9

— Creme Brule — 11



Thank you for your patronage. Dinner Service required or a **minimum food charge of \$29** will be billed.