



Served 5:30 pm -10pm, 11pm on weekends
SUMMER RESTAURANT WEEK MENU \$33.11

APPETIZERS

Salad frisée

apples, goat cheese, walnuts, haricot verts, mustard vinaigrette

Summer Heirloom tomatoes, fresh buffalo mozzarella

basil & extra virgin olive oil

Club Café summer salad

hearts of palm, cherry tomatoes, blue cheese, roasted walnuts & house vinaigrette dressing

Wild mushrooms & whole milk ricotta

baked in phyllo with fresh chives, served over a demi cream sauce

Chilled gazpacho soup

garnished with a large gulf shrimp

ENTREES

Penne pasta with blackened shrimp

primavera vegetables, olives, capers & finished with white wine

Seafood risotto

lobster, scallops, mussels, crimini mushrooms, summer peas and mascarpone

Sautéed sea scallops

lemon risotto & tropical salsa

Grilled Halibut

served over a bed of shredded summer vegetables with an orange ginger sauce

Summer steak salad

sliced flank steak served over mixed field greens, asparagus tips & blue cheese, with our house balsamic vinaigrette. (Chef Luis recommends this steak medium rare)

Pesto spaghetti

with blackened chicken & sun-dried tomatoes

Maine Lobster Roll

6 ounces of fresh lobster meat on a toasted bun served with garlic fries

Australian rack of lamb

marinated in whole grain mustard, with a green peppercorn demi-glace, grilled asparagus & potato gratin

DESSERTS

Mike's Key Lime pie

White Chocolate cheesecake with an Oreo crust & raspberry swirl

House favorite triple layer chocolate cake

Chocolate mousse cake

Mike's Reese's peanut butter pie

Please note: Before placing your order PLEASE inform your server if a person in your party has a food allergy.

*** noted items may be raw or undercooked and as a result, may increase the risk of food borne illness**