

# CAPTAIN'S

## Dinner

### AMUSE

FETA CHEESE AND ANCHOVY  
bread sticks

### STARTERS

PINEAPPLE JUMBO SHRIMP COCKTAIL   
sweet Thai chili aioli

ESCARGOT BOURGUIGNONNE  
herb garlic butter, burgundy wine, French bread

SHELLFISH BISQUE AND CRAB CROUTONS

FRENCH ONION SOUP  
gruyere cheese croutons

CHILLED CUCUMBER AND MINT SOUP   
sour cream, Greek yogurt, mint

DATE, GOAT CHEESE AND BABY GREENS   
raspberry vinaigrette

### MAINS

CHEESE TORTELLINI   
spinach, olive oil, garlic, bell pepper, Roma tomato-basil sauce

GRILLED LAMB CHOPS, SMOKED EGGPLANT \*    
quinoa-tabbouleh, tomato criolla

SALMON COULIBIAC \*  
salmon fillet, beurre blanc sauce, wild rice

SURF AND TURF \*   
lobster tail, filet mignon, herb garlic butter, snow potatoes, asparagus, broccoli, carrots  
We serve a single portion. A charge of \$7.50 will be added to your check per additional Surf & Turf entrée ordered.

COQ AU VIN  
red wine, mushrooms, onions, bacon, parsnip purée

SOUTHWEST GRILLED SALMON \*   
cilantro rice, corn

### DESSERTS

CRÈME BRÛLÉE TART  
Grand Marnier custard, caramelized sugar

DOUBLE CHOCOLATE CHEESECAKE  
white chocolate sauce

LINZER TORTE NO SUGAR ADDED  
hazelnut pastry shell, raspberry jam, pastry lattice veil

### PETIT FOURS

Limited dietary requests may be accommodated at the Chef's discretion.  
Complimentary off-menu supplemental items are no longer available.



gluten-free



non-dairy



vegetarian



vegan

If you have a food allergy or intolerance, please inform your server before placing your order.  
\*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.  
Cheese may be non-vegetarian.