



Full Menu

APPETIZERS

Chicken Quesadilla- Your choice of chicken, shrimp, beef or smoked salmon, with Monterey Jack cheese grilled in a flour tortilla with guacamole, sour cream, and lettuce and diced tomatoes.

Gulf Crab Cake - - Pan-fried Maryland crabmeat, seasoned, minced onions and bell pepper, served with Cajun remoulade sauce.

Smoked Rainbow Trout- Served with toast point and creamed horseradish.

Escargot Bourguignon- Helix snails, served in a crock, with a classic bourguignon butter.

Shrimp on ice- Freshly poached, served with remoulade or cocktail sauce.

Russian Smoked Salmon- Our own, in-house prepared, served with dilled sour cream, capers, onion, and toast.

Oyster Rockefeller- (1/2Doz) served the classic way, glazed with Hollandaise sauce.

Oyster on the Half Shell- (1/2Doz) Bon Secure oysters, on ice with cocktail sauce.

Porto Bella Parmegianna- Porto Bella mushrooms, with marinara sauce and mozzarella.

Buffalo Wings- One dozen plump and spicy chicken wings, served with celery and blue cheese sauce.

Louisiana Cocktail- Louisiana crayfish tail in a spicy aioli, on a fresh avocado.

SOUPS

Borsch
Tomato Basil
Vegetable potato leek
Split pear
Minestrone
Seafood chowder
Lobster bisque
Chicken and noodles

SALADS

Tomato Sunburst -Chicken, Shrimp, or Tuna. Ripe avocado or tomato filled with your choice of salad, surrounded by fresh fruit.

Salmon Platter - Poached salmon over greens, with asparagus, tomato & egg, choice of dressing.

Chef's Salad Bowl -Greens topped with julienne of ham, turkey, and cheese, served with tomato, egg and ripe olive.

Floridian Fruit Plate -Fresh citrus melons, pineapple, and other seasonal fruit served with banana nut bread and your choice of cottage cheese, sherbet, or yogurt.

Avocado-Poached salmon filet, over lettuce and tomato, with choice of dressing.

Shrimp Louis -6 Shrimps, avocado, asparagus and tomatoes on lettuce with Louis dressing.

Caesar Salad -(optional topping -shrimps or chicken)

Cape Cobb Salad -Shrimp, mushroom, eggs, carrots, tomatoes, bacon and black olives over shredded lettuce, choice of dressing.

Chrissie Salad -diced Turkey, Swiss cheese, tomatoes, pickles, on bed of field greens.

Lettuce and Legume- Mixed greens with marinated garbanzo, kidney, and black beans, non-fat Italian dressing.

Arugula and Red Onion Salad- Arugula, fresh greens, and red onions, served with honey/lime dressing.

Spinach- Served with eggs mushrooms slices, croutons, and hot bacon dressing.

Bib & Grapefruit- Served with lemon/lime dressing.

Bib & Mushrooms- Boston lettuce and mushrooms salad with Italian dressing.

California Caesar- Crisp romaine tossed in Caesar dressing' topped with sliced avocado.

Irish Salad- New potato and green beans salad, with basil vinaigrette.

Terrace Salad- Spinach, avocado, mushrooms, with chicken breast and bacon.

Three Piglets and Pasta- Julienne of ham, pork loin, and Bavarian ham, with marinated vegetables, bowtie pasta, tossed in our special vinaigrette.

Crayfish Salad- Greens with crayfish, bell pepper, onions and spicy tomato dressing.

Chicken & Asparagus Salad- Served with lettuce, garnished with sliced boiled eggs.

Bombay Shrimp Salad- Tomato tulip with curried shrimp, mozzarella cheese, and fresh fruits.

Orange Chicken Salad- Diced chicken in a sour cream dressing with celery, scallions, and basil, on crisp lettuce garnish with orange sections.

Japanese Salad- Angel hair pasta with vegetables and sesame.

Blue and Romaine- crisp romaine and red onions with blue cheese vinaigrette.

Canadian Shrimp Salad- Shrimp and Canadian bacon in yogurt-sour cream dressing with Dijon mustard and cognac over tomato, scallions and romaine lettuce with fresh ground pepper.

Chicken ala Indian- Curry chicken salad, walnuts, and vegetables over lettuce.

Chayote and Chicken Salad- Cold poached chicken breast with chayote and snap peas over radicchio leaves

Chicken Asparagus Salad- served over Boston lettuce garnished with sliced boiled eggs.

Tortellini Tuna Plate- Tortellini, primavera vegetables & Albacore tuna, in Dijon vinaigrette.

Iceberg Caesar- Tossed in Caesar dressing, with hard-boiled eggs and Parmesan.

Artichoke, Tomato, and Cucumber Salad- Tomatoes, artichokes, and cucumber, on Boston lettuce, non-fat Italian dressing.

Bird of Paradise- Half pineapple filled with shrimp salad, garnished with fresh fruit.

Minestrone Salad- Ham, pasta, white beans, and vegetables in non-fat Italian dressing.

Lobster & Shrimp Salad- Served with Boston lettuce with fresh fruits.

Chicken Floridian- Chicken orange segments in homemade papaya dressing, over mixed greens.

Dilly tomatoes- Marinated tomatoes and cucumbers with dill and mozzarella cheese.

Chicken and Grape Salad- Garnished with melon and avocado slices, topped with toasted almonds.

Shrimp ala Indian- Curry shrimp salad, garnish with fresh fruit over lettuce.

Tag Mohall Salad- Spinach, mandarin oranges, bacon, and mushrooms, with Chutney dressing.

Chicken ala Indian- Curry chicken salad, walnuts, and vegetables over lettuce.

Louis Papas Salad- Potato salad with greens, olives, peppers, beets, feta cheese, and shrimps.

Creole Crab Salad- Lump crabmeat mixture over fresh spinach, ripe tomato, and egg wedges.

Black Bean and Turkey- Diced turkey breast on a bed of greens, black beans tomatoes, red and green peppers served with salsa.

Boston Mimosa- Butter lettuce with chopped eggs and sliced mushrooms.

Trio Salads- Chicken, Shrimp and Tuna salads, with fresh fruit and vegetables.

Shrimper's Salad- hearts of romaine with avocado, tomatoes and black olives topped with dilled shrimp salad and side of house dressing.

LUNCH ENTREES

Grilled Turkey Pita- Whole-wheat pita with turkey, grilled onions, lettuce, tomato, and avocado.

Fettuccini Milanese- Fettuccini With black olives, tomatoes, peppers, arugula and fresh basil.

Fettuccini Roundele- With veal and prosciutto meat bolls, wild mushrooms in a creamy sauce.

Fried Shrimp Platter- Six large butterfly shrimps, served with French fries and coal slow.

Polenta Stack- polenta layered with ricotta cheese, mushrooms and tomatoes.

Carolina Barbecue Pork- Smoked pork loin and spicy mustard BBQ sauce on an onion roll.

Chicken Scampi- Sautéed chicken breast with scampi butter, vegetables, and rice.

Veal Liver Berlinoise- Sautéed to your liking, topped with sautéed caramelized onion.

Snapper Paradise- Sautéed filet of Snapper served with tropical fruit salsa and rice.

Virgin Isles Chicken-Grilled chicken with thyme and fresh tarragon butter served with chips or fruit.

Salmon "En Fleur" - Poached salmon over Angel Hair pasta with a Basil cream sauce.