



DINNER MENU \$29

_____ First Course (choice of one) _____

Gulf Shrimp

Peach and Sweet Corn Salad with Pickled Gulf Shrimp

Candied Walnuts with Beets

With manchego cheese, mint, and candied orange salsa served over farm fresh mixed greens - *gluten-free*

_____ Second Course (choice of one) _____

Chicken & Waffles

Lake Meadow Naturals' fried chicken served with seasonal waffles, honey butter, and maple syrup

Cortez Mullet Bake

Fresh, local Cortez Mullet baked on a bed of scalloped potatoes with herbs, butter and breadcrumbs

Crab Cake

Succulent crab meat, mixed with sautéed peppers, and onions served over rice, sautéed greens and drizzled with remoulade

_____ Third Course (choice of one) _____

House made key lime pie or seasonal dessert

Tax and gratuity not included. No substitutions please.



LUNCH MENU \$19

_____ First Course _____

Gulf Shrimp

Peach and Sweet Corn Salad with Pickled Gulf Shrimp

_____ Second Course (choice of one) _____

Cortez Mullet Bake

Fresh, local Cortez Mullet baked on a bed of scalloped potatoes with herbs, butter and breadcrumbs

Wagyu Sliders

Grilled Wagyu beef served with sautéed onions, lettuce, and tomato

Tax and gratuity not included. No substitutions please.

