



June 19 - June 24
2016

4 COURSE

Prix Fixe Menu \$30

Plus Tax and Gratuity



BAR & GRILL

STARTERS

Grouper Strips

Deep fried grouper strips dusted with tempura flour
served with chipotle ranch

Sausage Stuffed Portobello Mushrooms

Oven roasted mushroom cap stuffed with crumbled Italian sausage,
chopped onions, garlic, basil, sun-dried tomatoes and provolone cheese

SOUPS AND SALADS

Caesar Salad

Spinach and Strawberry Salad

Baby spinach tossed with raspberry vinaigrette topped with fresh strawberries,
dried cranberries, glazed walnuts and feta cheese

Shrimp Bisque

ENTREES

Pork Shank

Braised with diced celery, carrots, onions and garlic served over garlic mashed potatoes

Dogtooth Swordfish

Grilled and served with garlic mashed potatoes, green beans topped with
tomatillo mango salsa

Chicken Penne ALA Vodka

Penne pasta with grilled chicken strips in a creamy tomato vodka sauce

DESSERTS

Vanilla Bean Ice Cream

Topped with fresh berries and a raspberry coulis

Cheesecake

Topped with fresh berries and a raspberry coulis

ALSO BE SURE TO TRY:

POPPI'S

BRICK OVEN PIZZA & KITCHEN