



## TWILIGHT FEATURES

3 COURSE DINNER

**\$ 17**

4 – 5:30 PM EVERYDAY

MUST ORDER BY 5:30 - PLUS TAX AND GRATUITY

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### 1<sup>ST</sup> COURSE

MIXED GREEN SALAD OR  
BOWL OF SOUP OF THE DAY

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### 2<sup>ND</sup> COURSE

BLACKENED SALMON WITH MANGO SALSA  
6 OZ. FRESH NORTH ATLANTIC SALMON, CILANTRO MANGO SALSA. SERVED WITH  
PINEAPPLE FRIED RICE.

CHOPPED STEAK IN MUSHROOM GRAVY  
HOUSE MADE BLEND OF WAGYU BEEF AND SHORT RIBS. SERVED WITH MASHED  
POTATO AND VEGETABLE.

TROPICAL SWEET CHILI SHRIMP SKEWER  
GRILLED FRESH SHRIMP, PINEAPPLE, BELL PEPPERS, RED ONION, WITH SWEET  
CHILI SAMBAL GLAZE OVER PINEAPPLE FRIED RICE.

FREE RANGE CHICKEN PICATTA  
FRESH LEMON AND CAPERS. SERVED WITH LINGUINE.

LINGUINE WITH WHITE CLAM SAUCE  
FRESH FLORIDA MID NECK CLAMS.

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### 3<sup>RD</sup> COURSE

CRÈME BRULÉE  
OR VANILLA ICE CREAM