BRUSCHETTA CRUSTY BREAD, TOPPED W/GARLIC OLIVE OIL, FRESH BASIL AND HERE TOMATOES, GORGONZOLA AND PARMESAN CHEESE	7 35, VINE RIPE
OYSTERS ROCKEFELLER PLUMP OYSTERS, TOPPED WITH SAUTEED SPINACH, PROVOLONE CHEE HOLLANDAISE SAUCE	11 ESE AND
SHRIMP COCKTAIL JUMBO SHRIMP SERVED CHILLED WITH COCKTAIL SAUCE AND LEMON	11 N WRAP
"BIG SWIMMERS" BUFFALO SHRIMP, SERVED MILD, MEDIUM OR HOT	11
ESCARGOT BAKED WITH MUSHROOM CAPS, DRESSED IN A SPECIAL GARLIC BUTT TOPPED WITH PUFF PASTRY	10 ER SAUCE,
"BLACK AND BLUE" TUNA WASABI* SEARED TUNA THINLY SLICED, W/ FRESH PICKLED GINGER, WASABI (MARKET & SOY SAUCE
ARTICHOKES RACHEL BABY ARTICHOKES FILLED WITH CRAB STUFFING, ROLLED IN SEASON CRUMBS, LIGHTLY FRIED AND SERVED WITH A SPECIAL HONEY MUST	
THAI PEANUT SHRIMP LARGE GRILLED SHRIMP, SERVED OVER A SWEET CHILI PEANUT SAUC	11 E
CRAB CAKES " A LA DALE " TWO CAKES " OH SO STUFFED " WITH JUMBO LUMP CRAB, LIGHTLY BE AND SAUTEED, SERVED WITH A SWEET COGNAC SAUCE	12 READED
"VINE RIPE" TOMATOES AND FRESH MOZZARELLA CHEESE, SLICED AND TOPPED W AN HERB BALSAMIC VINGARETTE	9 /ITH

FROM THE CHEF'S TUREEN

CHEF'S CHOICE SOUP DE JOUR CUP 5 BOWL 6

BAKED FRENCH ONION SOUP 6

FRESH GREENS

CLASSIC CAESAR SALAD LARGE 5 7 CRISP ROMAINE AND FRESH CROUTONS, SERVED WITH OUR OWN "COURTNEY'S" CAESER DRESSING, TOPPED WITH ANCHOVIES ADD \$1.00

TRADITIONAL HOUSE SALAD LARGE 7 5 MIXED GREENS, SURROUNDED BY VEGETABLES & GARNISHES, CHOICE OF DRESSING

*CONSUMING RAW OR UNDERCOOKED, MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

APPETIZERS

COURTNEY'S CONTINENTAL CUISINE

"SUNSET DINING SPECIALS"

4:00pm - 6:00pm

CAESAR SALAD	
WITH GRILLED OR BLACKENED CHICKEN	11
WITH GRILLED OR BLACKENED SHRIMP	14
WITH GRILLED OR BLACKENED SALMON	MARKET

ABOVE SALADS INCLUDE HOT BAKED BREAD AND FRESH HERB OLIVE OIL

CHICKEN - PICCATA, MARSALA, FRANCAISE, PARMIGIANA	13
VEAL - MARSALA, PICCATA, FRANCAISE OR PARMIGIANA	15
SALMON - GRILLED, BLACKENED OR BROILED	MARKET
FRIED SHRIMP	14
SHRIMP MARINARA SERVED OVER LINGUINI	14
FRESH CATCH - FRIED, FRANCAISE OR PARMIGIANA	MARKET

PICCATA - CAPERS, ARTICHOKES IN A LEMON WINE BUTTER SAUCE MARSALA - SAUTEED MUSHROOMS IN A MARSALA WINE DEMI GLAZE FRANCAISE - LIGHTLY FLOURED & EGG WASHED IN A LEMON, WINE CREAM SAUCE PARMIGIANA- LIGHTLY BREADED AND SAUTEED, TOPPED W/ MARINARA SAUCE AND MOZZARELLA CHEESE, SERVED OVER LINGUINI

ABOVE ENTREES INCLUDE YOUR CHOICE OF SOUP, HOUSE OR CAESAR SALAD, CHOICE OF POTATO, VEGGIE, BREAD AND FRESH HERB OLIVE OIL PARMIGIANA DISHES DO NOT INCLUDE VEGGIE OR POTATO THEY COME WITH PASTA

Please no changes or substitutions.......20% gratuity will be added to groups of 6 or more.....prices subject to change without notice

CHEF'S CREATIONS

CHICKEN "TONELL" 18 BONELESS BREAST OF CHICKEN, FILLED WITH THINLY SLICED PROSCUITTO, ROASTED RED PEPPERS, FRESH BASIL, A MIXTURE OF GORGONZOLA AND CREAM CHEESE, SLICED AND TOPPED WITH HOLLANDAISE

CHICKEN "COLBY" 17 BONELESS CHICKEN BREAST SAUTEED WITH ARTICHOKE HEARTS, GREEN PEPPERCORNS, FRESH PORTABELLO MUSHROOMS, SWEET BELL PEPPERS, AND FINISHED IN A DELICATE BRANDY SAUCE

CHICKEN NEW ORLEANS 17 BLACKENED BREAST OF CHICKEN, COVERED WITH SAUTEED MUSHROOMS, SEASONED BREAD CRUMBS, PARMESAN CHEESE IN A SHERRY WINE REDUCTION

DUCK GRAND MARNIER

OVEN ROASTED, CRISP DUCK FINISHED WITH A SPECIAL ORANGE GRAND MARNIER SAUCE

OCEAN DELICACIES

SHRIMP WELLINGTON

FRESH SHRIMP STUFFED WITH CRAB MEAT AND DILL BUTTER, BAKED IN A PUFF PASTRY AND SERVED WITH HOLLANDAISE SAUCE

SALMON CAPTIVA

GRILLED SALMON TOPPED WITH 3 LARGE SAUTEED SHRIMP IN A DILL CREAM CUCUMBER SAUCE

CRAB CAKES " A LA DALE "

TWO CAKES " OH SO STUFFED " WITH JUMBO LUMP CRAB, LIGHTLY BREADED AND SAUTEED WITH A SWEET COGNAC SAUCE

FRESH CATCH OF THE DAY

CAN BE PREPARED TO YOUR LIKING, GRILLED, FRIED, BLACKENED OR BROILED

A TALE OF TWO LOBSTERS

TWO TENDER, JUICY, LOBSTER TAILS SERVED WITH DRAWN BUTTER AND LEMON WRAP

ALL ABOVE ENTREES ARE SERVED WITH YOUR CHOICE OF CAESAR SALAD, HOUSE SALAD OR CUP OF SOUP DE JOUR, CHOICE OF POTATO, CHEF'S VEGETABLE, HOT BAKED BREAD AND FRESH HERB OLIVE OIL

24

27

MARKFT

MARKET

22

MARKFT

AL DENTE

FARFALLE AND VEGETABLES

BOWTIE PASTA TOSSED IN A SAUTEE OF GARDEN FRESH VEGETABLES, SUNDRIED TOMATOES, AND FRESH HERB OLIVE OIL

VEAL COURTNEY

TENDER VEAL MEDALLIONS, WRAPPED WITH THINLY SLICED PROSCIUTTO, SAUTEED IN SWEET VERMOUTH AND TOPPED WITH BAKED BRIE CHEESE, SERVED OVER ANGEL HAIR

SHRIMP ST. MAARTEN 22 PLUMP SHRIMP SAUTEED WITH FRESH BASIL, ASPARAGUS, ARTICHOKES IN A GARLIC SCALLION WHITE WINE BUTTER SAUCE OVER ANGEL HAIR

RAVIOLI SANIBEL

LOBSTER FILLED RAVIOLI, DELICATELY TOSSED WITH SAUTEED SHRIMP AND GARLIC IN A PARMESAN CREAM SAUCE

FRUTTI di MARE

SAUTEED SHRIMP, FRESH CATCH AND LUMP CRAB MEAT IN A "SPICY" MARINARA SAUCE SERVED OVER A BED OF LINGUINI

VEAL PORTABELLO TENDER MEDALLIONS OF VEAL SAUTEED WITH PORTABELLO MUSHROOMS, ROASTED RED PEPPERS, SHALLOTS, GARLIC IN A MARSALA WINE REDUCTION OVER LINGUINI

CHICKEN TUSCANY

MEDALLIONS OF CHICKEN SAUTEED WITH SPINACH, BLACK OLIVES, TOMATOES, SHALLOTS AND GARLIC FINISHED WITH WHITE WINE AND PARMESAN CHEESE SERVED OVER LINGUINE. SUBSTITUTE SHRIMP FOR CHICKEN ADD 3

ALL "AL DENTE" ENTREES SERVED WITH YOUR CHOICE OF CAESAR SALAD, HOUSE SALAD OR CUP OF SOUP DE JOUR, HOT BAKED BREAD AND FRESH HERB OLIVE OIL

23

13

24

28

22

18

A LITTLE TENDERNESS

FILET MIGNON

THE PREMIER STEAK, WRAPPED WITH SMOKEHOUSE BACON, GRILLED TO A JUICY PERFECTION, CROWNED WITH A LARGE MUSHROOM CAP, WITH BEARNAISE SAUCE

NEW YORK STRIP

AGED, WELL MARBLED SIRLOIN STEAK, GRILLED TO YOUR LIKING

STEAK DIANE

TWO PETITE FILETS SAUTEED WITH MUSHROOMS, SHALLOTS, GARLIC, GREEN PEPPERCORNS, FINISHED IN A BRANDY DEMI-GLAZE CREAM SAUCE

FILET OSCAR

TWO MEDALLIONS OF BEEF TENDERLOIN, SAUTEED AND TOPPED WITH LUMP CRAB MEAT, ASPARAGUS AND BEARNAISE SAUCE

SURF AND TURF "THE BEST FROM LAND AND SEA" MARKET

ONE LARGE SUCCULENT LOBSTER TAIL AND A FILET MIGNON SERVED WITH DRAWN BUTTER, LEMON STAR AND BEARNAISE SAUCE

VEAL OSCAR

26 MEDALLIONS OF VEAL SAUTEED AND TOPPED WITH LUMP CRAB MEAT, ASPARAGUS AND BEARNAISE SAUCE

RACK OF LAMB

MARKET CHAR-GRILLED TO YOUR TEMPERATURE, SERVED OVER A MINT BRANDY SAUCE, ACCOMPANIED BY MINT JELLY

SWEET TREATS

ASK TO SEE OUR DESSERT MENU AND SPECIALITY COFFEE MENU. ALL OF OUR DESSERTS ARE MADE BY "CHEF DALE"

ABOVE ENTREES SERVED WITH CHOICE OF SOUP, HOUSE SALAD OR CAESER SALAD, VEGGIE, CHOICE OF POTATO, HOT BAKED BREAD AND FRESH HERB OLIVE OIL

32

29

33

34