

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, ARTICHOKE 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

27

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

OCEAN DELICACIES

SHRIMP WELLINGTON

24

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

SALMON CAPTIVA

MARKET

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

CRAB CAKES " A LA DALE "

22

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

FRESH CATCH OF THE DAY

MARKET

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

A TALE OF TWO LOBSTERS

MARKET

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

AL DENTE

FARFALLE AND VEGETABLES

13

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

VEAL COURTNEY

24

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, ARTICHOKE IN A GARLIC SCALLION WHITE WINE BUTTER SAUCE OVER ANGEL HAIR

RAVIOLI SANIBEL

23

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

FRUTTI di MARE

28

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

VEAL PORTABELLO

22

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

CHICKEN TUSCANY

18

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

A LITTLE TENDERNESS

FILET MIGNON

32

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

NEW YORK STRIP

29

AGED, WELL MARBLED SIRLOIN STEAK, GRILLED TO YOUR LIKING

STEAK DIANE

33

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

FILET OSCAR

34

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