

# Captain's Gala Dinner

## Apéritifs

### Cosmopolitan

Vodka, Cointreau, Lime Juice, and a splash of Cranberry Juice \$4.75

### Melon Ball

Vodka, Midori, and Orange Juice  
A treasure of the tropics. \$4.75

## Featured Wines

### Veuve Clicquot Brut

#### Yellow Label, N.V., Reims

Not just for a special occasion, this versatile Cuvée is fruity, subtle, and refined.

\$16.25 Glass \$65.00 Bottle

### Delaporte Sancerre, Loire

This classic Sancerre features a floral and slightly grassy bouquet with mineral notes and is excellent with seafood.

\$8.25 Glass \$39.00 Bottle

### Louis Jadot Pouilly-Fuissé

Pouilly-Fuissé is America's favorite French Chardonnay.

\$9.50 Glass \$45.00 Bottle

### Gallo of Sonoma Chardonnay, Sonoma

Flavors of apples and tropical fruits with a long finish of vanilla and oak.

\$4.50 Glass \$22.00 Bottle

### La Crema Pinot Noir, Sonoma Coast

Ripe raspberry fruit and bright acidity make this California Pinot perfect with a wide variety of dishes.

\$7.25 Glass \$34.00 Bottle

### Silverado Cabernet Sauvignon, Napa

Silverado is a top Napa Valley winery whose Cabernet is known for cassis fruit and soft tannins.

\$11.75 Glass \$56.00 Bottle

### Beringer White Zinfandel, California

Crisp, fruity, and refreshing flavors make this blush perfect anytime.

\$4.75 Glass \$22.00 Bottle

## The Perfect Finish

### Stinger

Crème de Menthe and Brandy over ice

An elegant finale. \$4.75  
In our specialty glass. \$6.75

We offer a complete array of cocktails, a full bar, and an extensive wine list.

## Starters

### Baked Clams

with Tomato-Garlic Butter

### Fresh Fruit Cocktail

with Orange Blossom Honey

### Grilled Shrimp

with fresh Herbs, Garlic, and Roasted Red Peppers

### Wild Forest Mushroom Soup

### Garden Fresh Salad

served with Tomato Chips and Balsamic Dressing

### Grilled Vegetables and Beef Prosciutto

with Green Tomato Sauce

## Main Course

### Baked Lobster Tail

served in the shell with Lemon Butter, young Green Beans, and Oven-baked Rice

### Grilled Beef Tenderloin

served with Vegetable Gratin and a Béarnaise Sauce

### Pan-fried Halibut

with Roasted Potatoes and Tomato Sauce

### Grain-fed Chicken Breast

served with Mashed Potatoes and Artichokes in a creamy Port Wine Sauce

### Fettuccine with Seared Sea Scallops

in a Champagne Cream Sauce

### Chef's Vegetarian Selection of the Day

*Additional selections of Sirloin Steak, Grilled Chicken Breast, fresh Fish, or "Lighter Fare" are available. Kindly ask your server.*

## Desserts

### Amaretto Cheesecake

served with Raspberry Sauce

### Fresh Fruit Pie

with a Bourbon Vanilla Sauce

### Cherries Jubilee

served with Vanilla Ice Cream; Flambéed in the Dining Room

### Warm Chocolate Lava Cake

with a double Chocolate Sauce

### Chef's Sugar-free Dessert