

# Happy Thanksgiving 2009

## Starters

### Oysters Rockefeller

6 Oysters, Fresh Baby Spinach, Pernod, Grated Regiano Parmessan Cheese, Baked Golden Brown, Topped with Spicy Hollandaise Sauce \$12

### Shrimp Cocktail

House Cocktail Sauce \$13

### Lobster & Crab Cakes

Tropical Fruit Salsa, Mango Chipolte Sauce \$13

### Chicken Quesadilla

Over-Sized Tortilla Loaded with Grilled Chicken Caramelized Onions, Pepperjack Cheese, Roasted Red Peppers, Served with Sour Cream and Housemade Salsa \$9

### Spicy Mussels

Prince Edward Island Mussels, Light Coconut Broth \$11

### Butternut Squash & Sweet Potato Bisque

Crème Fraiche and Acorn Squash Salad \$6

### Maine Lobster Bisque

Lobster Fritter, Splash of Aged Sherry \$7

## Salads

### Caesar Salad

Shaved Parmesan, House Made Croutons \$11 Grilled Chicken \$13 Grilled Shrimp \$15

### The "Wedge" Salad

Iceburg Lettuce, Apple Smoked Bacon, Crumbled Maytag Blue Cheese, Tomatoes, Creamy Blue Cheese Dressing \$10

### Gorgonzola Steak Salad

Flame Grilled Steak Slices, Crisp Romaine Lettuce, Imported Olives, Gorgonzola Crumbles, Herb Roasted Tomatoes, Portobello Mushrooms, Garlicky French Beans, Crispy Onion Haystack, Roasted Shallot Dressing \$16

### Latitudes Salad

Romaine Hearts, Feta Cheese, Red and Yellow Tomatoes, Red Onion, Hearts of Palm and Toasted Pine Nuts Tossed with a Tarragon Vinaigrette \$10

## Pizzas

### Shrimp and Goat Cheese

Shrimp, Fresh Goat Cheese, Pesto Sauce \$14

### Marhgarita

Fresh Buffalo Mozzarella, Fresh Roma Tomatoes, Fresh Basil \$12

# Sandwiches

## Chicken Cabana

Maple Mustard Barbecue, Smoked Bacon, and Melted Swiss Cheese on a Bakery Fresh Kaiser Roll with Lettuce, Tomato and Onion \$11

## Beachside Burger

Grilled to Perfection, You pick The Toppings !! \$12

## Mahi-Mahi Sandwich

Grilled or Blackened, Key Lime Remoulade, Lettuce, Tomato and Caramelized Red Onion \$12

## N.Y. Strip Steak Sandwich

Caramelized Onions, Mushrooms, Boursin Cheese, Crispy Bagette \$14

# Entrees

## Roasted Tom Turkey

Chestnut Stuffing, Candied Yams, Herb Gravy, Haricot Verts Almondine and Cranberry Relish \$19

## Maple Rum Glazed Ham

Asparagus, Chive Yukon Gold Mashed Potatoes, Rum Barbancourt Sauce \$19

## Miso Glazed Sea Bass

Baby Bok Choy, Lemon Grass, Ginger Butter, Citrus Herb Rice \$32

## Pasta Tuscany

Spaghetti, Calamata Olives, Sun Dried Tomatoes, Toasted Pine Nuts, Baby Spinach, Roasted Garlic, Extra Virgin Olive Oil, Basil Pesto \$18

## Filet Mignon

Fire Seared 8oz Filet, Celeriac Potato, Sauteed Asparagus \$32

## Five Peppercorn 12oz Ribeye Steak

Roasted Shallot Demi Glaze, Baby Zucchini, Yukon Gold Mashed Potato \$30

## 14oz Bone In Pork Chop

Grilled to Perfection, Baby Carrots, Yukon Gold Mashed Potatoes, Wild Berry Sauce \$26