



DINNER

PECAN CRUSTED SALMON \$15.00

Fresh filet of salmon pecan crusted, pan seared and topped with a Frangelico cream sauce. Served with fresh vegetables

PENNE LOUISIANA \$12.00

Andouille sausage, large shrimp, diced chicken, bell peppers and fresh tomato simmered in a Cajun sauce over penne pasta

CHICKEN MEDITERRANEO \$13.00

Boneless breast of chicken sautéed with wild mushrooms, spinach, sundried tomatoes, caramelized onions, olive oil, garlic and feta cheese

BEEF TIPS PINOT NOIR \$15.00

Tenderloin tips sautéed in a creamy Pinot Noir sauce with pearls onions and mushroom and served over egg noodles

PORK MEDALION BALSAMIC \$13.00

Thinly sliced pork loin sautéed in a creamy balsamic reduction with caramelized onions and raisin. Served with fresh vegetables

GROUPE SIERRA \$18.00

Fresh filet of grouper sautéed in a lemon butter white wine sauce with artichokes hearts, kalamata olives and mandarin slices served over black and white pasta