# RARE-CATCH

# Steak and Scampi Night

# Soup and Salad Ban

Indulge in our bountiful nightly display featuring the chef's freshest ingredients and Signature Soups

## Entrée

Served with a choice of potato or rice and fresh vegetables

### Steak and Shrimp Scampi

A broiled USDA choice steak and jumbo shrimp sautéed in butter, garlic and white wine

\*substitute lobster ravioli for shrimp scampi

#### Chicken Cordon Bleu

A classic dish, a chicken breast stuffed with ham and Swiss cheese, lightly breaded, baked and then topped with supreme sauce

### Coffee Encrusted Pork Chop

Served bone-in with a dry rub of coffee, herbs and spices, broiled and glazed with honey bourbon garlic sauce and garnished with red cabbage slaw

#### Wild Mushroom Risotto

Creamy risotto cooked in a vegetable mushroom jus with white wine, shallots and fresh mushrooms and asparagus

#### Grill Seared Salmon

Oven baked with white wine and lightly topped with a lemon butter sauce, served with rice and fresh vegetables

#### Fired Roasted Red Pepper Fettuccini Alfredo

Fettuccini pasta sauteed with fire roasted red pepper, sundried tomatoes and wilted spinach \*add grilled chicken or sbrimp

#### Lamb Osso Buco

Braised lamb shank with carrots, celery, onions, garlic and a red wine jus and served with wild mushroom risotto

#### Lobster Ravioli

Jumbo lobster ravioli, served in a sherry lobster cream sauce



Cove Haven & Paradise Stream