

FINE DINING AT *Captain's Cove*

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*Baked Red Snapper*

Fresh red snapper baked with sliced tomato and grated Parmesan cheese.

*Beef On Weck*

Shaved top round of beef dipped in au jus and served on a kimmel weck roll.

*Baked Sole*

Panko bread crumb crusted sole baked and topped with a sauteed medley of diced zucchini, tomato, onion and capers.

*Bone-In Pork Chop*

Grilled and served with a mushroom shallot demi-glaze.

*Bone-In Ham Steak*

Grilled bone-in ham steak topped with a warm apricot fig reduction.

*Corned Beef*

Served with boiled cabbage, carrots and potatoes.

*Hunter's Meatloaf*

Baked ground veal and beef mixed with diced onions and yellow pepper topped with a mushroom merlot sauce.

*Salmon*

Seared and served with dill hollandaise sauce.

*White Fish Oscar*

Baked white fish topped with crab meat, asparagus and bernaïse sauce.

*Chicken Capri*

Marinated grilled chicken breast topped with basil, artichoke and sun-dried tomato sauce.

*Sliced Sirloin*

Sliced sirloin served with sauteed onion gorgonzola demi-glaze.

*Lasagna*

Layered flat noodles, ground beef, ricotta and tomato basil sauce.

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*Grilled Chicken Primavera*

Penna pasta and sauteed garden vegetables tossed in a herb broth topped with julienne grilled chicken breast.

*Pecan Tilapia*

Baked pecan dusted tilapia served with orange butter sauce.

*Open Face Turkey Sandwich*

Sliced turkey breast over white bread topped with a pan gravy.

*Grilled Chicken Salad*

Grilled chicken mixed with raisins, chopped walnuts, gorgonzola and fresh mint served over mixed greens and seasonal berries.

*Chicken Au Poivre*

Baked lightly breaded chicken breast topped with a brandy peppercorn sauce.

*Salmon*

Grilled and served with teriyaki glaze.

*Pork Chop Marsala*

Slow roasted pork chop topped with a mushroom marsala sauce.

*Cottage Pie*

Ground beef, peas, carrots and corn baked with a mashed potato crust.

*Asian Chicken Kabobs*

Teriyaki marinated kabobs of chicken, zucchini, squash, onion and pepper over jasmine rice.

*Shrimp & Greens*

Marinated grilled chicken breast topped with basil, artichoke and sun-dried tomato sauce.

*BBQ Ribs*

Slow cooked baby back ribs with a zesty bbq sauce.

*Chicken And Biscuits*

Homemade chicken and vegetable stew over warm biscuits.

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*Prime Rib*

Slow roasted seasoned prime rib of beef served au jus.

*Sole*

Baked herb crusted sole served with lemon basil butter sauce.

*Roast Pork Loin*

Slow roasted mustard horseradish crusted pork loin with pan gravy served with a side of cornmeal stuffing.

*Grilled Chicken*

Herb vinegar marinated bone-in chicken served with a grilled vegetable salsa.

*Beef Stroganoff*

Beef tips and mushrooms in a sour cream gravy served over egg noodles.

*Pesto Salmon*

Grilled salmon topped with basil parmesan pesto sauce.

*Yankee Pot Roast*

Braised beef simmered in broth with potatoes, carrots, onions and celery.

*Chicken Cordon Blue*

Ham and cheese stuffed breaded chicken served with hollandaise sauce.

*Fresh Catch*

Fresh fish from the local docks this morning served with sliced lemon.

*Stuffed Red Peppers*

Tomatoes, ground beef and seasonings baked in a plump red pepper.

*Lamb Shanks*

Simmered in a seasoned stock of lemon, orange, carrots and onions.

*Chicken Parmesan*

Baked breaded chicken breast topped with mozzarella cheese and marinara sauce.