



T A V E R N

\$100 Room Charge

+

The Masters Selection

\$32.95++ per person

Oak Grilled Mahi

8 ounces Oak Grilled Mahi-mahi topped with Cilantro Lime Butter and Served With Yellow Rice

7 ounce Filet

Seven Ounce Certified Angus Beef Filet, cooked to your liking and served with Basil Red-skinned Mashed Potatoes

14 ounce Ribeye

Fourteen Ounce Certified Angus Beef Ribeye, cooked to your liking and topped with a Rosemary Demi Glaze and served with Basil Red-skinned Mashed Potatoes

Shrimp Savannah Pasta

Four U-12 Shrimp marinated and Oak Grilled in the Shell and served over Capellini Pasta with Tomatoes and a Citrus White Wine Aglioli Sauce

Jumbo Lump Crab Cakes

Two of our Famous Jumbo Lump Crab Cakes served with Crispy Fries

Oven Roasted Chicken

One Half Oven Roasted Chicken topped with an Herb Butter and served with Basil Red-skinned Mashed Potatoes

Daily Fish

Fresh Catch of the Day topped with a Fresh Citrus Remoulade and served with Yellow Rice and Sauteed Vegetables

All dinners served with House Salad or Caesar Salad

Dressing Choices: Southwest Ranch, Blue Cheese, 1000 island, Grapefruit Vinaigrette, or Honey Mustard

Dessert Selection

Coconut Pie or Cheesecake with Raspberry Sauce