

The 37th Annual

# Holiday Boat Parade of Lights

At Marina Jack

Appetizer, Soup or Salad, Entree, and Dessert are all included in the Entree price. 18% Gratuity is added to every check.

## *Appetizers*

### **Seafood Cake**

Served with Our Homemade Remoulade Sauce

### **Shrimp Cocktail**

Served with Absolut Cocktail Sauce and Lemon Wedge

### **Lamp Chop Lollipops**

Served with Port Wine Glaze

## *Soup or Salad*

### **Seafood Bisque**

A Blend of Cream, Tomatoes, Brandy, Sherry and Seafood

### **Dockside Salad**

Baby Greens, Grape Tomatoes, Red Onions, Hearts of Palm, Praline Pecans and Dried Cranberries with Raspberry Balsamic Dressing

### **Mozzarella Caprese**

Heirloom Tomatoes, Basil, Olive Oil and Balsamic Glaze

## *Tier One Entrees*

109

### **Baked Honey Teriyaki Salmon**

Served Over Cream of Risotto and Spinach

### **Prime Rib**

Garlic Crusted with Rosemary and Sea Salt, Served with Cream Horseradish Sauce and Au-Jus

### **Stuffed Chicken**

Pan Seared Chicken Breast Stuffed with Apple and Brie, Served with Fig Infused Balsamic Glaze

### **Shrimp Penne Pasta**

Penne Pasta with Shrimp and Italian Sausage, Served with a Creamy Vodka Sauce

## *Tier Two Entrees*

115

### **Lamb Shank**

Roasted Lamb Shank Served with Mashed Potatoes, Roasted Vegetables and Mushroom gravy

### **Pan Seared Grouper**

Pan Seared Grouper Served with Cilantro Lemon Garlic Butter Sauce over Asparagus Cream Risotto

### **Stuffed Lobster Ravioli**

Stuffed Lobster Ravioli Served with Sherry Cream Sauce

## *Tier Three Entrees*

125

### **Surf & Turf**

8 oz Center Cut Filet Mignon, 8 oz Lobster Tail Served with Drawn Butter and Bordelaise Sauce

### **New York Strip & Baked Shrimp**

12 oz Strip Loin with Three Jumbo Grilled Shrimp, Served with Herb Butter and Lime Cilantro Olive Oil

### **Rack of Lamb**

Herb Crusted Rack of Lamb, Served with Port Wine Demi Glaze

## *Desserts*

### **Key Lime Pie**

### **Flourless Chocolate Cake**

### **New York Style Cheesecake**