

Boca Grande Club Dinner Menu

STARTERS

Potato and Goat Cheese Terrine
roasted beets, petit greens, truffle vinaigrette 9

Gravlax of Salmon, Lump Crab Meat
& Ahi Tuna Timbale
citrus soy vinaigrette, mango carpaccio 13

Warm Crab & Scallop Galette
petit greens, sweet pepper salad, citrus
vinaigrette 13

Parma Ham
melon, goat cheese, baby arugula, aged
balsamic 12

SOUP & SALADS

Vichyssoise
cup 5 bowl 7

Soup du Jour
cup 5 bowl 7

Caesar Salad
romaine hearts, focaccia croutons, grana
padana parmesan, caesar dressing,
boquerones 5/9

Artisanal Baby Green Salad
red grapes, dried cranberries, apples,
toasted almonds, feta and orange blossom
vinaigrette 5/9

The Wedge
crumbled blue cheese, bacon, grape
tomatoes 8

ACCOMPANIMENTS

Grilled Asparagus 4
Wilted Baby Spinach, Lemon 4
Vegetable du Jour 4
Truffle Mashed Potatoes 4

ENTREES

Maine "Big Ones" Mussels
steamed in citrus pernod broth, angel hair pasta 24

Fresh Catch 3 Ways
pan seared with tropical fruit ceviche
bronzed with citrus butter emulsion
beignet battered with vidalia onion remoulade

Jumbo Lump Crab Cake
roasted garlic-herb mashed potatoes and garden veggies 24

Pan Seared Diver Scallops
lobster infused risotto, roasted beets, Florida citrus 28

Grilled Prosciutto Wrapped Shrimp
capellini pasta, grilled onions & parsley 25

Hand Crafted Lobster Ravioli
lobster-truffle butter, micro sprouts, shaved parmesan 26

Cedar Plank Roasted Loch Duart Salmon
balsamic glaze, grilled asparagus, confit tomato 26

Pan Roasted Sea Bass
tropical fruit chutney, lobster reduction, wilted spinach 32

Angus Meatloaf
roasted garlic-herb mashed potatoes and garden veggies 18

Lemon-Thyme Roasted Free Range Chicken
poached asparagus, chicken pan jus 19

Calves Liver
caramelized onions, mashed potatoes, crispy bacon, balsamic glaze 24

Crispy Veal Sweetbreads
wild mushroom madeira demi glaze, lobster infused risotto 25

Tellicherry Crusted Filet Mignon
truffle mashed potatoes, candied shallots, oven dried tomatoes, tawny port
glaze 29/36

Walnut & Thyme Crusted Colorado Rack of Lamb
roasted garlic-herb mashed potatoes, mint lamb demi glaze 38

EXECUTIVE CHEF GREG FOOS