



## DINNER MENU

### *Starters*

COCONUT SHRIMP \$14.99

with Coconut Jalapeno and Orange Marmalade

OVEN BAKED FLATBREAD \$11.99

Margarita- Heirloom Tomatoes, Fresh Mozzarella and Basil

ADD Pepperoni \$2.00

NONNA'S MEATBALLS \$11.99

3 Meatballs with Marinara Sauce topped with Mozzarella

BOOM BOOM SHRIMP \$14.99

Mild Sauce, Diced Tomato and Lettuce

### *Salads*

\$1 Upcharge for Extra or Subbing Grand Marnier Dressing

\$.50 Upcharge for extra other dressings

SAVANNAH SALAD \$14.99 

Fresh Greens, Dried Cherries, Peaches, Candied Pecans, Chicken Salad and Grand Marnier Dressing

COBB SALAD \$13.99  

Romaine Lettuce, Hardboiled Egg, Tomato, Bacon, Cheddar Cheese, Bleu Cheese Crumble and Avocado

ADD Chicken, Shrimp or Salmon \$6.00

# Sandwiches

All sandwiches are served with a choice of side

## TICC BURGER/ VEGGIE BURGER \$14.99

8oz. Black Angus or Veggie Pattie on Brioche Bun with Lettuce, Tomato and Onion.  
Choice of Cheese.

## GRILLED CHICKEN BLT \$14.99

Grilled Chicken, Provolone, Lettuce, Tomato, Bacon on Brioche Bun

# Main Entrees

All entrees include Chef's Choice of Starch, Vegetable and Salad Bar

## SNAPPER FRANCAISE \$23.99

Fresh Snapper Fillet dipped in Egg Batter, sautéed in Butter with Lemon and White Wine  
Sauce

## ALASKAN SALMON GRILLED FILET \$22.99

served with Lemon Beurre Blanc Sauce



## SHRIMP SCAMPI LINGUINI \$22.99

with a White Wine, Garlic, Heavy Cream and Parmesan



## CHICKEN MARSALA \$19.99

Shallots, Garlic. Mushrooms, Marsala Wine and Demi Glaze



## 8OZ. CENTER CUT FILET MIGNON \$ 28.99

Filet of Tenderloin Grilled, served with Demi-Glaze

# Desserts \$6.95

## 2 SCOOPS OF CHOCOLATE OR VANILLA ICE CREAM

ASK YOUR SERVER ABOUT OUR DESSERT SPECIALS!

\$3.00 split plate fee

Prices are subject to a 20% service charge and 7% sales tax. Consuming raw and undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.