

DINNER MENU

Starters

ARTICHOKE DIP \$12.99

with pita chips

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

ANTIPASTO PLATTER \$14.99

prosciutto di parma, genova salami, ham, assorted cheese, black and green olives with bread crostini

BACON WRAPPED SCALLOPS \$18.99

8 medium scallops wrapped in bacon and deep fried

COCONUT SHRIMP \$16.99

8 shrimp coconut battered and deep fried with orange marmalade & jalapeno cilantro coconut dressing

Salads

SAVANNAH SALAD \$15.99 

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

COBB SALAD \$14.99  

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

ADD Chicken, Shrimp or Salmon \$6.00

CAESAR SALAD \$11.99

romaine lettuce, parmesan cheese, and croutons with Caesar Dressing

ADD Chicken, Shrimp or Salmon \$6.00

KEY WEST SALAD \$13.99 

fresh greens, mandarin segments, dried, cranberries, grape tomatoes, strawberries, cucumber with Raspberry Dressing \$13.99

BEEF CHILI TACO SALAD \$16.99

fried tortilla bowl, lettuce, tomato, onion, avocado, cheddar cheese, salsa, guacamole and sour cream topped with beef chili

Sandwiches

All sandwiches are served with a choice of side

TICC BURGER OR 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

LOBSTER ROLL \$22.99

Maine lobster meat, celery, mayonnaise, ketchup, Dijon mustard, lemon juice, sugar and lettuce on a brioche bun

CALIFORNIA CLUB SANDWICH \$14.99

roasted sliced turkey, ham, swiss, bacon, avocado, lettuce, tomato, mayo & choice of side

Pasta

All pasta dishes include Salad Bar

SHRIMP SCAMPI LINGUINI \$23.99

with a White Wine, Garlic, Heavy Cream and Parmesan

SHRIMP & LOBSTER LINGUINI \$25.99

Shrimp, Maine Lobster, spinach, tomato with a White Wine, Garlic,
Heavy Cream and Parmesan

RIGATONI BOLOGNESE \$20.99

Rigatoni pasta tossed with fresh Bolognese sauce topped with mozzarella cheese

Main Entrees

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

SNAPPER FRANCAISE \$25.99

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

ALASKAN SALMON GRILLED FILET \$23.99

served with Pesto Cream Sauce

CHICKEN MARSALA \$20.99

Shallots, Garlic, Mushrooms, Marsala Wine and Demi Glaze

CHICKEN PICATTA \$21.99

Olive oil, garlic, white wine, butter, lemon juice and capers

BACON WRAPPED SCALLOPS \$24.99

8 medium scallops wrapped in bacon and deep fried

COCONUT SHRIMP \$23.99

8 shrimp coconut battered and deep fried with orange marmalade & jalapeno cilantro coconut dressing

PAN SEARED BUTTERFLY BRANZINO \$26.99

Light blackened seasoning finished with lemoncello cream sauce

6OZ. CENTER CUT FILET MIGNON \$ 28.99

Filet of Tenderloin Grilled, served with Demi-Glace

8oz. FILET MIGNON \$32.99

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.

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