



The Shore

CYC Filet

Certified Angus Beef Filet from Our Own Village Market with Demi-Glace Sauce, Baked Potato & Vegetable of the Day \$29

*Pan Seared Filet in Butter Sauce \$31

Certified Angus Rib Eye

Certified Angus Rib Eye Steak from Our Own Village Market Grilled with Compound Butter, Baked Potato & Vegetable \$28

Grilled Chicken

Delicious Grilled Chicken Blackened or Jerk Style with Fresh Vegetables and Rice \$16

French Onion Meatloaf

A Generous Portion of Meatloaf with our Chef's Twist of Flavors including Mushrooms, Onion and Red Wine Demi-Glace \$14

Chicken Marsala

Pan Seared Chicken with Marsala Cream Sauce, Mashed Potatoes and Vegetable \$17

Filet Beef Tips

Certified Angus Beef Filet tips from Our Own Village Market with Demi-Glace Sauce, Mashed Potatoes & Vegetable \$17

The Sea

Coconut Shrimp

Jumbo Shrimp Dredged with Coconut and Served with Tropical Rice & Vegetable of the Day \$15

Blue Fin Ahi Tuna

Beautifully Marinated Ahi Tuna Prepared Medium Rare and Served with Rice and Vegetable of the Day \$25

Parmesan Herb Salmon

Delightful Parmesan Herb Crusted Salmon with Rice and Vegetable of the Day \$19

(Grilled Salmon Also Available \$17)

Stuffed Grouper

Scrumptious Grouper Stuffed with Mushrooms and Spinach with Dijon Cream Sauce over Herbed rice \$23

Sea Scallops

Scallops in a Bourbon, Chipotle & Bacon Cream Sauce with Rice and Vegetable of the Day \$23

Shrimp & Grits

Our Chef's Own Creation of Grilled Shrimp Over Flavorful Fried Grits Smothered in a Demi-glace with a Fresh Vegetable \$16

Fish & Chips

Cod Filet Hand-battered & Fried to a Golden Brown Served with Fries \$15

Blackened Swordfish

A Generous Swordfish Steak Blackened with a Hint of Thyme A top Sweet Caramelized Onions Served with Mashed Potatoes \$23

Grilled Mahi Mahi Taco's

Two Mahi Mahi Tacos with Marinated Cabbage, Pickled Onions, Cheese & a Baja Sauce and Served with Tortilla Chips \$16