

# SUNSET DINNER

*on the beach*

## WINE LIST

### Sparkling Wines

Chandon Rosè  
Ruffino Moscato

### Red Wines

Alexander Valley Cabernet Sauvignon  
Sterling Merlot  
La Crema Pinot Noir

### White Wines

Sonoma Cutrer Chardonnay  
Banfi San Angelo Pinot Grigio

## AMUSE-BOUCHE

Chef's special daily creation to stimulate your palate

## FIRST COURSE

Choice of:

Butter Roasted Oysters  
Lemongrass Chicken Skewers  
Chilled Jumbo Florida Pink Shrimp  
Crab Avocado Stack

## SECOND COURSE

Choice of:

Field Green Salad | *with Balsamic Stilton Blue Cheese Vinaigrette*  
Caesar Salad | *with tangy Caesar salad and house made crostini*  
Tomato Mozzarella Salad | *fresh mozzarella and local vine ripe tomato with Aged Balsamic and Basil infused Olive Oil*

## MAIN COURSE

Choice of:

Filet Mignon | *Mushroom Pearl Onion sauce, mashed potato, grilled asparagus*  
Surf and Turf | *Petite Filet and 4 oz. Maine lobster tail, demi-glace, clarified butter, spinach, mashed potato*  
Pan Seared Snapper | *Coconut Saffron sauce, red quinoa, vegetables*  
Pan Roasted French Cut Chicken Breast | *pan Jus, roast fingerling potato, grilled asparagus*

## DESSERT

Choice of:

Double Chocolate Flourless Cake | *fresh berries, caramel sauce*  
Crème Brûlée | *Vanilla custard topped with crunchy caramelized sugar topping*



PINK SHELL  
BEACH RESORT & MARINA