

APPETIZERS

(Choice of one)

Spicy Salmon Roll

Salmon, Avocado, Tempura Flakes and Spicy Mayo

New England Clam Chowder

Red Caesar Salad

Focaccia Croutons, Aged Grana Padano and Eggless Caesar

ENTRÉES

(Choice of one)

Furikake Seared Salmon

Sticky Rice, Stir-fried Baby Bok Choy, Shiitake Mushrooms and Eel Sauce

*Slow Roasted Herb Crusted Prime Rib

served with Au Jus, Baked Potato and Horseradish Cream

DESSERT

(Choice of one)

Key Lime Pie

Whipped Cream and Raspberry Sauce

Ginger Crème Brulee

A special night just for Members priced at \$40.00 includes one choice of domestic beer, house wine or well drink, a choice of appetizer, entrée and dessert.

PLEASE NO SUBSTITUTIONS OR SPLITTING. NOT AVAILABLE FOR TAKE-OUT.





APPETIZERS

(Choice of one)

Caliente Roll

Whitefish Katsu, Romaine Lettuce and Aji Amarillo Aioli

Conch Chowder

Red Caesar Salad

Focaccia Croutons, Aged Grana Padano and Eggless Cesar Dressing

ENTRÉES

(Choice of one)

Seared Yellowtail Snapper "A la Chorillana"

Stir Fried Red Onions, Scallions, Tomatoes, Cilantro and Jasmine Rice

*Slow Roasted Herb Crusted Prime Rib

served with Au Jus, Baked Potato and Horseradish Cream

DESSERT

(Choice of one)

Key Lime Pie

Whipped Cream and Raspberry Sauce

Chocolate Mousse

A special night just for Members priced at \$40.00 includes one choice of domestic beer, house wine or well drink, a choice of appetizer, entrée and dessert.

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APPETIZERS

(Choice of one)

Top Roll

Tuna, Salmon, Wahoo, Avocado and Scallions

Conch Chowder

Baby Caesar Salad

Focaccia Croutons, Aged Grana Padano and Eggless Caesar Dressing

ENTRÉES

(Choice of one)

Grilled Grouper "Anticucho"

Jalea Slaw, Crispy Potatoes and Aji Amarillo Aioli

*Slow Roasted Herb Crusted Prime Rib

served with Au Jus, Baked Potato and Horseradish Cream

DESSERT

(Choice of one)

Key Lime Pie

Whipped Cream

Coconut Cream Pie

Dark Rum Crème Anglaise

A special night just for Members priced at \$40.00 includes one choice of domestic beer, house wine or well drink, a choice of appetizer, entrée and dessert.

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APPETIZERS

(Choice of one)

Tuna Picante Roll

Snow Crab, Cucumber, Avocado, Topped with Tuna and Jalapenos

New England Clam Chowder

Islander Mixed Green Salad

Artisan Greens, Cucumbers, Heirloom Tomatoes, Radishes and Islander Vinaigrette

ENTRÉES

(Choice of one)

Blackened Yellowfin Tuna

Sweet Potato Mash and Melon Pico de Gallo

*Slow Roasted Herb Crusted Prime Rib

served with Au Jus, Baked Potato and Horseradish Cream

DESSERT

(Choice of one)

Key Lime Pie

Whipped Cream and Graham Crackers

Fresh Berries & Whipped Cream

A special night just for Members priced at \$40.00 includes one choice of domestic beer, house wine or well drink, a choice of appetizer, entrée and dessert.

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APPETIZERS

(Choice of one)

Tuna Picante Roll

Snow Crab, Cucumber, Avocado, Topped with Tuna and Jalapenos

New England Clam Chowder

Islander Mixed Green Salad

Artisan Greens, Cucumbers, Heirloom Tomatoes, Radishes and Islander Vinaigrette

ENTRÉES

(Choice of one)

Almond Crusted Yellowtail Snapper

Jasmine Rice, Golden Raisins and Citrus Butter Sauce

*Slow Roasted Herb Crusted Prime Rib

served with Au Jus, Baked Potato, and Horseradish Cream

DESSERT

(Choice of one)

Key Lime Pie

Whipped Cream and Graham Crackers

Strawberry Short Cake

A special night just for Members priced at \$40.00 includes one choice of domestic beer, house wine or well drink, a choice of appetizer, entrée and dessert.

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