



Through
March
2010



The Lobster Grille is proud to offer the following Pre-fixed menu items for **\$39.00**.
\$3.00 from the proceeds will be donated to our V.I. Culinary Team.
(Gratuity is not included)

THREE (3) COURSE DINNER MENU

First Course

Portobello - Rangoon

Crisp Wontons filled with Portobello Mushrooms & Cream Cheese, Drizzled with Honey & a Red Onion Marmalade

OR

Baked Stuffed Mushroom Caps

Seafood, Garlic, Herbs & Panko Bread Crumbs with a Lemon Supreme Sauce

OR

Lobster Bisque

Traditional Creamy Soup Flavored with Lobster

OR

Baked French Onion Soup

Caramelized Onions in a Beef Base and Topped with a Herbed Crostini & Swiss Cheese

OR

“The Wedge”

A Crisp Wedge of Iceberg Lettuce Drizzled with Chunky Blue Cheese Dressing, Sliced Red Onions & Cherry Tomatoes Topped with Crisp Bacon

OR

Bolongo Bay Salad

Mixed Greens, Pickled Red Onion, Tomato, Hearts of Palms Cucumber & Tossed with Sour Sop Dressing

Second Course

Stuffed Pork Tenderloin

Wrapped in Bacon & Stuffed with Mushrooms and Spinach Topped with a Dijon Sauce Accompanied with Potatoes

OR

Paradise Chicken

10 oz. Chicken Breast Pan Seared & Finished in the Oven. Topped with a Kalamata Olive, Roasted Red Pepper, Pancetta, Tomato & Onion Sauce

OR

Herb Encrusted Mahi-Mahi

Grilled and Topped with a Tropical Fruit Sauce, Black Bean Salsa and served with Plantains & Island Rice

OR

Bolongo Shrimp Scampi

Shrimp Sautéed in Garlic, Butter, White Wine, Cherry Tomatoes Served over Linguini

OR

Petite Filet Mignon

6 oz. Filet Topped with a Béarnaise Sauce Served with Potatoes

Third Course

Banana Chocolate Chip Cake- With Chocolate Icing

“Bushwhacker” Crème Brulee- Harry's Original Recipe with Bailey's Irish Cream

Orange Chocolate Mousse- Velvety Chocolate with a Hint of Grand Marnier & Orange Zest