

# Captiva Cruise Sunset Dinner Menu

## Choice of One App

### Blue Crab Bisque

Cup a roasted red pepper Romesco sauce and crème fraiche

### Shrimp Cocktail

3ea. Large Roasted shrimp with classic cocktail and lemon wedge

### Lobster Risotto

Slow cooked Arborio rice infused with fresh Maine lobster topped with panko breading and baked

## Choice of One Salad

### House Salad

Mixed greens, cucumbers, red onions, shaved carrots, baby heirloom tomatoes with a lemon infused white balsamic

### Caprese

Sliced tomato, fresh mozzarella, arugula tossed with lemon infused white balsamic, balsamic glaze

## Choice of one Entree

### Filet

Petite seared filet served with roasted garlic mash, vegetable medley and gorgonzola cream with a port wine demi

### Snapper

6oz snapper filet served with corn polenta and a cucumber watermelon salad

### Chicken Fettucine

Grilled chicken breast with wild mushrooms, baby heirloom tomatoes, wilted spinach and gruyere cream sauce

## Choice of Dessert

Key Lime Pie

Carrot Cake