



## **Crave GFL 2018**

### *Appetizers*

Choose one

#### **Fried Oysters**

*Crispy Oysters, Creamed Spinach, Citrus Aioli, Tabasco Splash*

#### **Paradise Ceviche**

*Local Fish, Aji Limo, Fresh Lime, Cilantro Corn*

#### **House Salad**

*Chopped Mixed Greens, Asparagus, Brussels Sprouts, Red Onion, Cashew Vinaigrette*

#### **Upgrades**

*Lobster Bisque \$6    French Onion \$4    Rhode Island Calamari \$6  
Little Gem Salad \$4    Crab Cake \$8*

### *Entrées*

Choose one

#### **Salmon**

*Farro, Kale & Cucumber Succotash, Beurre Blanc*

#### **Pan Roasted Chicken**

*Yukon Gold Mashed Potatoes, Haricots Verts, Pan Jus*

#### **Steak au Poivre**

*Classic Peppercorn Sauce, Tenderloin Medallions, Haricots Verts*

#### **Upgrades**

*Spear Caught Fish \$14    Prime Bone-In Cowgirl \$28  
Pan Seared Halibut \$12    Prime NY Strip 12oz. \$21    Colorado Lamb Chops \$21*

### *Dessert*

#### **Homemade Key Lime Pie**

*Toasted Merengue & Lime Zest*

**\$45 per person\***  
**Available Sunday – Thursday**

\*Not inclusive of tax and gratuity