



Coastal 3 Coarse Dinner Experience Menu



Starters/Appetizers (select one)

- **Mixed Green Salad:** A combination of fresh romaine and spring mix topped with fresh ripe tomatoes, diced red onions, cucumbers and feta cheese
- **Caesar Salad:** Hand chopped romaine lettuce, tossed in a creamy Caesar dressing, topped with parmesan cheese.
- **Blue Ridge Salad:** Fresh iceberg lettuce crowned with diced ripe tomatoes, red onion rings, bacon and blue cheese crumbles.
- **Pan seared chicken wings:** Seasoned chicken wings lightly dusted and pan seared in extra virgin olive oil.
- **Bruschetta Caprese:** Toasted Italian bread topped with ripe marinated tomatoes, fresh mozzarella and basil and a balsamic glaze.
- **Shrimp Cocktail:** seasoned chilled Jumbo shrimp served with cocktail sauce
- **Vegetable Rolls:** cream cheese, ripe tomatoes, spring mix wrapped in a thinly sliced cucumber.



Main Entrees (select one)

- **Seared Sea Bass:** A lightly dusted sea bass pan seared in a lemon infused olive oil topped with a lemon basil cream sauce.
- **Glazed Salmon:** A delicious pan seared oven baked marinated salmon crowned with a homemade bourbon glaze.
- **Roasted Rosemary Chicken:** A leg quarter of chicken marinated in a special blend of fresh herbs, spices, and extra virgin olive oil. Then baked to achieve its succulent taste.
- **Shrimp Portofino:** A seafood lovers delight filled with shrimp, mussel, and scallops sauteed in white wine Portofino sauce.
- **Pork Chops:** Bone in marinated herb infused pork chops cooked to perfection.
- **New York Strip, Ribeye or Filet Mignon**





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Desserts (select one)

- Vanilla Bean ice cream topped with roasted almond and fresh pineapple
- Strawberry short cake
- Pastry fruit cups

Sides (select two)

- Fresh Asparagus
- Vegetable Medley
- Glazed Carrots
- Mashed Potatoes or roasted herb potatoes
- Mashed Sweet potatoes
- Rice Pilaf

