


Islander
DINING

Opening Act


CLASSIC SHRIMP COCKTAIL (GF)
Horseradish cocktail sauce, lemon

CRAB CAKE 
Red remoulade, Granny Smith apple slaw

**MUSHROOM & GOAT CHEESE
FLAT BREAD**
Mushrooms, goat cheese, thyme, garlic

Headliner

BEEF WELLINGTON*
Filet of beef, puff pastry, mushrooms,
Madeira sauce

PECAN-CRUSTED CATFISH* 
Stewed seafood trio,
Pontchartrain sauce

Encore

**CHOCOLATE RASPBERRY
CONUNDRUM**
Orange marmalade, Chantilly cream

*Additional entrées are available upon request
for a supplemental charge of \$7.00 per guest.*

† Signature Dish (GF) Gluten Free (GO) Gluten Option (V) Vegetarian (VG) Vegan

*Public health advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 10.15.18