

# ISLANDS

DINING ROOM

## *Dinner Menu #1*



**- SALAD -**

Seven Leaf Lettuce with Lemon-Soy Vinaigrette

**- ENTREE CHOICES -**

Pan Roasted Tasmanian Salmon  
with Warm Green Bean and Fingerling Potato Salad, Lime-Cilantro  
Aioli

Or

Panko Crusted Chicken Breast with Garlic Mashed Potato,  
Broccolini, Brown Butter Sage

**- DESSERT -**

Trio of Crème Brulee

**\$30.00 per person**

Exclusive of 6.5% Florida State Sales Tax & 18% Gratuity

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## *Dinner Menu #2*

### - SOUP -

Rock Shrimp And Clam Coconut Bisque

### - ENTREE CHOICES -

Lemon Crusted Seared Mahi Mahi with Basil Mash Potatoes,  
Rock Shrimp, Caramelized Cipollini Onions, Glazed Bok Choy

Or

Maytag Cheese Gratin New York Strip Steak  
with Caramelized Onions, Shoe String Fries and Black Pepper Jus

ISLANDS  
DINI-DESSERT-OM

Mango Cheesecake w/fresh fruits

**\$35.00 per person**

Exclusive of 6.5% Florida State Sales Tax & 18% Gratuity

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## *Dinner Menu #3*

### - SALAD -

Romaine Hearts with Fried Wontons, Water Chestnuts,  
Oranges and Spiced Pecans, Ginger-Soy Vinaigrette

### - SOUP -

Rock Shrimp and Clam Coconut Bisque

### - ENTREE CHOICES -

Surf & Surf

Soy Glazed Snapper and Seared Shrimp  
with Sticky Rice Cake, Citrus Vinaigrette

Or

Maytag Cheese Gratin New York Strip Steak  
with Caramelized Onions, Shoe String Fries and Black Pepper Jus

### - DESSERT -

Dark Chocolate Soufflé  
with Pistachio Ice Cream

**\$45.00 per person**

Exclusive of 6.5% Florida State Sales Tax & 18% Gratuity