

# CIBAO GRILLE

3-COURSE DINNER • \$39.00 PER PERSON

CHOICE OF ONE DISH FROM EACH COURSE *beverage, gratuity, and tax not included*

## FIRST COURSE

Vichyssoise

*Cold Soup*

Soup Du Jour

*Soup Of The Day*

Watermelon Prosciutto Salad

*Tarragon Dijon Vinaigrette*

Classic Caesar Salad

## SECOND COURSE

Seared Snapper Mediterranean

*Kalamata Olives, Fresh Basil, Sliced Roasted Garlic,  
Extra Virgin Olive Oil, Sundry Tomato Manchego Risotto, Broccolini*

Petite Filet Au Poivre

*Cut To Order 6oz +Tenderloin Filet, Green Peppercorn Armagnac Sauce, Au Gratin Potato, Steamed Asparagus  
Cold Water Lobster Tail add \$15.00*

Grilled Pork Tenderloin

*Balsamic Marinated, Cremini Mushrooms, Port Wine Reduction, Fingerling Potatoes, French Green Beans*

## THIRD COURSE

Homemade Crème Brulé

Homemade Key Lime Pie

Chocolate Mouse



**SIZZLE** DINING  
SEPTEMBER 7 - 27, 2023

**THIS MENU CAN NOT BE COMBINED WITH ANY OTHER OFFER OR COUPON / DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.**  
\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.