

# CASA GRANDE

## SUPPER CLUB

FRIDAYS FROM 7:00 PM TO 10:00PM

*Jackets Required for Men*

### APERITIVO

<b>BEEF CARPPACCIO</b>	<b>13</b>
Shaved Tenderloin Crudo with an Olive Oil and Fresh Cracked Black Pepper	
<b>FROG LEGS</b>	<b>12</b>
Encrusted with a Permesan and Panko Served with Roumelade	
<b>OYSTERS ROCKEFELLER</b>	<b>15</b>
Four Oysters On a Bed of Spinach with Onions Peppers Bacon and a hint of Pernod	
<b>ESGARGOT</b>	<b>15</b>
Served in a White wine Garlic Butter Sauce with Toast Points	

### SALADS

<b>CLASSIC WEDGE SALAD</b>	<b>7</b>
One Quarter Wedge of Ice Berg Lettuce Coated with our Blue Cheese Dressing	
<b>CAPRESE SALAD</b>	<b>7</b>
Roma Tomatoes, Fresh Mozzarella, Basil Leaves Drizzled with a Balsamic Glaze	
<b>CAESAR SALAD</b>	<b>7</b>
Romaine, Croutons, Tomatoes, Tossed with a Caesar Dressing Dusted with Parmesan Cheese	
<b>GREEN SALAD</b>	<b>7</b>
Mixed Spring Greens with Onion, Tomatoes and Peppers with your Choice of Ranch, Blue Cheese, Pomegranate Vinaigrette Dressings	

### ENTREES

<b>CARIBBEAN LOBSTER PAPILOTTE</b>	<b>33</b>
Langouste Cooked in a Pastry Bag with Slivered Portabella Mushrooms, Red Onions, Poblano Peppers, and Lemon Tarragon Butter	
<b>RED SNAPPER EL REY</b>	<b>21</b>
Red Snapper Stuffed with Crab and Shrimp Stuffing	
<b>QUAIL STUFFED WITH HERBED WILD RICE AND MUSHROOM</b>	<b>14</b>
Bonelles Quail Stuffed with Wild Rice and Mushrooms with a Mushroom Demi-Glace	
<b>PISTACHIO ENCRUSTED LAMB CHOPS</b>	<b>25</b>
Three Lamb Chops Coated in Sweet Honey Mustard and Encrusted with Pistachios	
<b>CHATEAUBRIAND FOR TWO</b>	<b>48</b>
24oz Center Cut Tenderloin Sliced into Medallions Table Side with a Trio of Signature Sauces: Bearnaise, Bordelaise, and Mushroom Demi-Glace	
<b>TOMAHAWK AGED RIB EYE</b>	<b>32</b>
A 16oz. aged Bone in Western Rib Eye	
<b>FILET MIGNON</b>	<b>25</b>
An 8oz. Fillet Mignon Seared to Perfection with your Choice of Bordelaise, Bearnaise, or Mushroom Demi-Glace	

### SIDE DISHES 3.50

• BAKED POTATO	• GRILLED MUSHROOMS
• POTATOES AU GRATIN	• ROASTED TOMATO
• RICE PILAF	• HORSERADISH MASHED POTATOES
• GRILLED ASPARAGUS	• ROASTED PEPPERS AND CARMELIZED ONIONS
• SAUTEED MIXED VEGETABLES	

### SOUP

<b>LOBSTER BISQUE</b>	<b>5</b>
Rich Cream of Lobster Soup	

### INTERMEZZO

**CHEF'S CHOICE OF RESFRESHING SORBET**

### DESSERT

<b>BANANAS SINGAPORE FOR TWO</b>	<b>12</b>
an Exotic Blend of Liquors Flamed Tableside with Bananas Served with Vanilla Ice Cream	
<b>MOLTEN LAVA CAKE</b>	<b>6</b>
Luxurious Chocolate Cake with a Goosey Fudge Center Served with Vanilla Ice Cream	
<b>MANGOS DIABLOS FOR TWO</b>	<b>12</b>
A Blend of Grand Marnier and Tequila Flamed Tableside with Mangos Served with Vanilla Ice Cream	
<b>CHOCOLATE COCONUT TART</b>	<b>6</b>
Chocolate Ganache, Coconut Cream on a Graham Cracker Crust	
<b>CREME BRULEE</b>	<b>5</b>
A Rich Egg Custard with a Distinctive Caramelized sugar Top	
<b>ICE CREAM</b>	<b>5</b>
Choice of Vanilla, Chocolate or strawberry	