

# VILLAGE DOOR PLATED DINNER MENU

## SOUP OR SALAD

### HOUSE SALAD

romaine, spring mix, grape tomatoes, cucumber, shredded carrots, purple onion with ranch or balsamic dressing

### GUMBO

cup gumbo with shrimp okra and andouille sausage, white rice and New Orleans French bread slices

## MAIN COURSE (CHOICE OF ONE)

### PANKO CHICKEN

panko crusted chicken breast pan fried topped with lemon beurre blanc sauce with mash potatoes & sautéed vegetables

### CAJUN PASTA

choice of chicken, shrimp or crawfish in a creole cream sauce over penne pasta with garlic french bread

### MAHI MAHI

grilled, blackened or fried with Chef Ernie's mango salsa topping, sautéed vegetables & garlic mashed potatoes

### BONE IN PORK CHOP

12 oz chop grilled to temp with a mango chutney, gouda cheese grits and grilled asparagus

### SHRIMP & GRITS

sautéed gulf shrimp in a creole tomato gravy over gouda cheese grits with garlic French bread

## DESSERT: (CHOICE OF ONE)

### CHOCOLATE BROWNIE

warm brownie with chocolate sauce & fresh whipped cream

### KEY LIME PIE

a Florida favorite with graham cracker crust, fresh whipped cream & a lime garnish

### DEEP FRIED BREAD PUDDING

gluten free bread pudding fried with a caramel rum sauce & fresh whipped cream

COST IS \$35 PER PERSON PLUS TAX & GRATUITY. UP GRADE YOUR MENU CHOICE WITH STUFFED REDFISH ADD \$8 - RIBEYE STEAK ADD \$10 - FILET MIGNON ADD \$12