

BAY POINTE INN

# Candlelight Dinner



## FOUR COURSE COMPLETE DINNER

Our Signature Popovers with Flavored Butters

### APPETIZER

Manhattan Clam Chowder  
Seared North Atlantic Tuna with Wasabi Soy Glaze  
Prince Edward Island Mussels in Lobster Butter  
Clams Casino  
Iced Shrimp Cocktail (add \$3)  
Seared Thinly Sliced Beef Carpaccio Drizzled with Olive Oil

### SALAD

Bay Pointe Inn's Spring Salad  
*Petite Salad with Cranberries, Roasted Walnuts, Mixed Lettuces, Creamy Peppercorn Dressing*

### ENTRÉE

Crispy Norwegian Salmon with Fresh Herbs 35  
*In Lemon Butter with Saffron Rice*  
Sliced Tenderloin of Beef Bordelaise 39  
*Whipped Potatoes and Haricots Verts*  
Braised Short Ribs over Pappardelle 36  
Signature Lump Crab Cakes 39  
*Spicy Remoulade*  
Seafood Linguine with Shrimp, Scallops, Littleneck Clams 33  
*In White Clam Sauce*  
Fresh Daily Catch M/P  
Signature Coconut Shrimp 36  
*With Horseradish Marmalade, Cinnamon Pineapple Rings*  
Additional Chef's Recommendations M/P

### DESSERT

NY Cream Cheese Cake  
Florida Key Lime Pie  
*Fresh Whipped Cream*  
Chocolate Mousse  
*Fresh Whipped Cream*  
Special Desserts from our Pastry Chef

*This menu is not valid with Premier Club Card or other special promotions*