

## *Casa Marina Dinner Menu*

### *Tapas*

#### *Tequila Marinated Calamari*

*Crispy fried, served with sweet chili sauce*

7.95

#### *Baked Brie Encrout*

*Raspberry stuffed brie in a puff pastry served with fresh fruit and crostines*

10.95

#### *Casa Crab Cakes*

*Served with honey grainy mustard sauce & ginger chili sauce*

12.95

### *Salads*

#### *Caesar Salad*

*Crispy romaine with focaccia bread croutons and Caesar dressing*

6.95

#### *Warm Spinach Salad*

*Baby spinach, pan-fried focaccia croutons, julienne carrot, Bermuda onions, pecans, & diced tomato, tossed in a warm miso dressing*

7.95

#### *Goat Cheese Salad*

*Fried goat cheese round with mandarin oranges, sun dried tomato, pecans, & California raisins, over mixed greens tossed in our balsamic vinaigrette*

8.95

## Entrees

### *Grouper Hemmingway*

*Sesame seed & parmesan crusted local grouper, with a roasted red pepper cream sauce*  
23.95

### *Tuna Mediterranean*

*Grilled sushi grade tuna basted in a balsamic reduction, over a bed of sautéed baby spinach, tomato, artichoke hearts, capers & Kalamata olives*  
23.95

### *14oz. New York Strip*

*With tasso ham and charred tomato jus and buttermilk marinated tobacco onions*  
24.95

### *8 oz. Filet Mignon*

*Stuffed with roasted garlic & shallot, topped with buttered crabmeat & Madeira wine sauce*  
26.95

### *Rack of Lamb*

*Dijon & rosemary crusted, with warm goat cheese & port wine reduction*  
½-19.95    Full- 27.95

### *Stuffed Chicken Breast*

*Herbed goat cheese and ricotta stuffed chicken breast with sun-dried tomato vinaigrette*  
16.95

*All entrees served with appropriate starches and vegetable. All deep fried items are fried in a corn and canola blend  
With 0 Trans fat*

*All parties 6 or more 20% service added*

*Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness.*