

CHEF'S SUNSET MENU

Served from 3:30pm until 6:00pm Daily, Dining Room Only!

WINE SELECTIONS

All Wine Selections are \$5 by the Glass or \$20 by the Bottle!

WHITE SELECTIONS

Beringer White Zinfandel, California .
Chateau Ste. Michelle Riesling, Washington
Stone Cellars Chardonnay, California

RED SELECTIONS

Banrock Station Cabernet Sauvignon, Australia
Penfolds Koonunga Hill Shiraz, Australia
Rosenblum Zinfandel, California

\$4.95 APPETIZERS

Rhode Island Calamari
Fried Crisp with Two Sauces

Steamed Mussels
with Fresh Herbs and Garlic

Coconut Shrimp
Fruit Salsa and Orange Marmalade

Smoked Mahi Dip
with Lavosh Crackers

Conch Fritters
with Honey Mustard

Oysters on The Half Shell
4 each, Chef's Choice

\$19.95 ENTRÉE SELECTIONS

All Entrees are Served with Choice of
House, Caesar Salad or a Cup of Crab Bisque!

Cashew Tilapia
Cashew Crusted with Jamaican Rum Butter
Shrimp and Bay Scallop Fettuccine
Garlic Parmesan Alfredo Sauce

7oz Top Sirloin
With Boiled Red Potatoes
Atlantic Salmon
Cedar Roasted with Northwest Berry Sauce

Mountain Trout
Almond Crusted with Mashed Potatoes

Parmesan Chicken
Fettuccini Alfredo Pasta and Tomatoes

Complimentary Signature Chocolate Cup!

CELEBRATE THE SPRING WITH LOBSTER

One Pound Lobster with Boiled Red Potatoes and Corn

19.95

**Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food-borne illness.*

9114 Strada Place, Suite 12110 Naples, Florida 34108 (239) 591-2299

Specialty Cocktails

Spring Kiwi Sangria

A fabulous blend of white wine, fresh kiwi & pineapple, honeydew melon rum & kiwi syrup, refreshing & unique. \$6.95

Raspberry Limeade

Fresh berries muddled with BACARDI Limon, house made simple syrup and fresh squeezed lime juice. \$8.95

Amazing Cosmo

Belvedere Premium Black Raspberry Vodka, Cointreau Orange Liqueur with fresh squeezed lime juice, cranberry sauce and a touch of agave nectar. \$11.95

Platinum Margarita

Patron Silver 100% Blue Agave Tequila with fresh squeezed lime juice and agave nectar-there is none better. \$10.95

Spring Gin Fizz

Sit back, relax and enjoy the taste of Hendrick's Gin and St. Germaine Elderflower Liqueur, fresh squeezed lime juice with a light essence of lavender. \$8.95

San Francisco Lemondrop

ABSOLUT Citron Vodka and Cointreau Orange Liqueur with fresh squeezed lemon juice and just the right amount of house made simple syrup. \$9.95

Triple Citrus Martini

A delicious handcrafted cocktail featuring Ketel One Vodka, freshly squeezed lime, lemon and orange juices and house made simple syrup with a creamy egg white froth. \$8.95

M & S Signature Irish Coffee

Jameson Irish Whiskey and a touch of Navan Vanilla Liqueur with fresh brewed coffee, topped with a homemade heap of whipped cream and served with a rock candy swizzle. \$7.95

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MCCORMICK & SCHMICK'S

SEAFOOD RESTAURANTS

SUNSET SPECIALS

Served from 3:30pm until 6pm All year

