

## Entrees

All Land and Sea entrees are served with your choice of Caesar, Spinach, Wedge or Tossed Salad and the appropriate accompaniments.

### Sea

#### Sea Bass

Broiled, sun-dried tomato crusted South Atlantic Chilean Sea Bass, served on a bed of seasoned spinach with a petite vegetable beurre blanc. \$21.95

#### Crab Cakes

Fresh all lump Maryland style crab cakes, served with a white corn-red pepper relish and New Orleans Rémoulade sauce. **Single** \$17.95  
**Double** \$26.95

#### Tuna

An 8 oz. portion of sesame seared Ahi Tuna steak, cooked to your liking and served with Wasabi smashed potatoes, sesame spinach and shiitake mushroom jus. \$18.50

#### Rock Shrimp and Angel Hair Pasta

Fresh Florida Rock Shrimp sautéed in garlic butter with tomato concasse, and toasted pine nuts, tossed with angel hair pasta. \$16.50

#### Seafood Stew

Tender fish pieces, shrimp, scallops, mussels and clams simmered in a spicy saffron stock and served with a toasted rouille crouton and grilled fennel. \$20.50

### Land

#### Blackened Chicken Penne

Tender strips of blackened chicken and penne pasta, sautéed with toasted pine nuts, English peas and tomato concasse in a garlic herb butter sauce. \$14.95  
**Half Portion** \$8.50

#### Tournedos

Three medallions of beef tenderloin, pan seared in a rich green peppercorn sauce and served with roasted garlic smashed potatoes. \$21.50

#### New York Strip

A grilled 12 oz. Certified Black Angus New York strip steak, topped with a flavorful cabernet butter and crispy shaved onion strings. \$23.95

#### Cornish Game Hen

A semi-boneless grilled Cornish game hen served with andouille sausage rice and Creole crawfish gravy. \$16.95

#### Chipotle Pork Shank

A braised center cut pork shank, glazed with a chipotle barbecue sauce and served with slow cooked kale and cheddar smashed potatoes. \$19.95

#### Veal Scaloppini Napoleon

Tender, free range veal cutlet, sautéed with mushrooms and artichokes in a champagne cream sauce, finished with a touch of chervil. Garnished with baby carrots. \$26.95

## Comfort Foods

### Lasagna Bolognese

Fresh pasta sheets layered with meats and three cheeses. \$11.50

### Meat Loaf

A blend of herbs and spices make this down home meat loaf a hit with everyone Served with smashed potatoes, vegetable du jour and pan gravy. \$9.95

### Sebastien's Fried Chicken

Half a young chicken, batter dipped and deep fried, served with braised southern kale and smashed potatoes. \$9.95

### Pasta Bowl

Your choice of Penne, Homemade Linguini or Angel Hair pasta, in your choice of alfredo or marinara sauce. Served with garlic bread. \$8.50

Add grilled chicken breast \$4.95, three large shrimp \$6.95

Rare- cool red center; Medium rare- Slightly brown ring with a cool red center;  
Medium- Warm pink center; Medium well- juicy and slightly pink;  
Well- cooked throughout, no pink