



THE MERMAID

GRILL NIGHT MENU

SALAD

Local Greens, Roasted Tomato, Asparagus,
and Fresh Mozzarella with Balsamic
Reduction

ENTREE SELECTIONS

\$41

Frenched Airline Chicken Breast
Pork Tenderloin
Fresh Local Mahi Mahi
Wild-Caught Gulf Shrimp Skewer

\$49

8 oz Beef Tenderloin

CHOICE OF STARCH

Creamy Tomato &
Parmesan Risotto
OR
Baked Potato

CHOICE OF VEGETABLE

Grilled Asparagus
OR
Sweet Corn Succotash

CHOICE OF SAUCE

Red Wine Reduction
Demi-Glace, Gorgonzola
Bacon Herb Butter,
Citrus Sweet Chili Beurre
Blanc, or Mango Chutney

DESSERTS

RUM CAKE \$14

Traditional yellow cake soaked in Cruzan Rum, drizzled with homemade caramel sauce

ISLAND DEEP DISH KEY LIME PIE \$14

Light and refreshing custard made with traditional sweet key lime juice, topped with whipped
cream in a graham cracker crust

GUAVA - PASSION FRUIT CHEESECAKE \$14

Creamy, smooth cheesecake garnished with mango fruit sauce

TRIPLE CHOCOLE MOUSSE CAKE \$14

Decadent chocolate cake layered with chocolate mousse, coated with smooth chocolate ganache.

Served with strawberry sauce and toasted almonds

ICE CREAM SCOOP \$7 EACH

Chocolate or vanilla bean / Ask your server for daily options

18% gratuity is added to parties of six or more.

Please inform your server if you have a food allergy. Venligst kontakt en tjener hvis du er allergiker. We invite you to join us in creating a harmonious environment for all our guests by refraining from having cell phone conversations in the dining room. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.