

Botticelli's

Inspired Cuisine

Dinner Served 4:30pm to 7:00pm

Salads

~All Salad selections served with a Fresh Artesian Roll or Crackers~

The Chefs ~ 9

Turkey, Ham and Bacon on Fresh Field Greens. Topped with egg, tomato and Fresh Mozzarella

Shrimp and Avocado ~ 9

Cold Grilled Shrimp and Avocado on Garden Greens garnished with Mango and a dressing of your choice

Santa Marta ~ 9

Roasted Crab Cake and Peppadew on top of Garden Greens Dressed with Caramelized Shallot and Champagne Vinaigrette

Roman Caesar ~ 9

Crisp Romaine tossed in House-made Caesar topped with Garlic Crouton and Roasted Red Peppers, garnished with Parmesan Crisp and Anchovy Fillet

Spinach and Berries ~ 9

Fresh Baby Spinach tossed with a Raspberry Vinaigrette and Seasonal Berries, topped with Candied Pecans and Caramelized Onions

Salad Trio ~ 9

Tuna, Chicken, and Egg Salads with Fresh Artisan Bread and Seasonal Fresh Fruit

**Ranch*Italian*Apple Balsamic Vinaigrette *Raspberry Vinaigrette* Honey Mustard*Blue Cheese*Caesar*

Teriyaki Salmon

Sautéed Fresh Salmon Fillet with an Asian Pan Sauce and Pineapple Mango Salsa

15

Pear Pecan Tilapia

Pan seared Tilapia Fillet with Cinnamon Pears and Butter Pecan Sauce

14

Baked Shrimp

Sautéed Shrimp with Bacon, Apples, Asparagus, and Chestnut in an Apple Brandy Cream topped with Parmesan Crust

12

Calamari

Fresh Pacific Squid dipped in Buttermilk and fried golden brown. Served with a Sweet Tomato and Pepper Sauce.

10

Filet of Beef

Fresh Angus Beef Tenderloin grilled to order and served with a Caramelized Red Onion and Burgundy Sauce.

20

Veal Scaloppini

Young Tender Slices of Veal sautéed golden brown and topped with Capers Butter Sauce

16

Orange Chicken

Grilled Chicken Thighs served with sautéed Broccoli and an Orange Sesame Sauce

14

Grilled Chicken Alfredo

Fettuccine tossed in fresh cream, egg yolks, and nutmeg garnished with sliced grilled chicken breast.

Substitute 3 Grilled Shrimp \$3

16