



BEACH CLUB
SANDESTIN®

LATE LOVERS

\$55 PER PERSON
INCLUSIVE OF TAX & GRATUITY

CHOICE OF:

SEARED TUNA

SESAME WRAPPED TUNA SEARED, AND THINLY SLICED. SERVED OVER A BED OF SPRING MIX AND TOPPED WITH A DRIZZLE OF OUR SPICY REMOULADE

BAYOU BBQ SHRIMP

3 JUMBO SHRIMP SAUTÉED WITH HOMEMADE BBQ BUTTER

HOUSE SALAD

MIXED GREEN SALAD WITH HOUSE BALSAMIC OR RANCH

CHOICE OF:

BOURBON STEAK

A 10OZ NY STRIP TOPPED WITH 2 GRILLED SHRIMP, MELTED PROVOLONE, AND SAVORY ALCOHOL INFUSED, NEW ORLEANS STYLE BOURBON SAUCE. SERVED WITH SAUTEED RED POTATOES AND GRILLED BALSAMIC GLAZED ASPARAGUS

GROUPEL RISOTTO

BLACKENED GROUPEL OVER A CREAMY VEGETABLE RISOTTO, SLOW COOKED WITH CHICKEN STOCK AND WHITE WINE. TOPPED WITH VELOUTÉ SAUCE BACON SAUTEED SPINACH.

VEGAN LENTIL AND SWEET POTATO CURRY

SLOWED COOKED LENTILS AND SWEET POTATOES IN A SAVORY SPINACH BASE CURRY WITH ONIONS, GARLIC, AND MASTER BLEND OF SPICES AND HERBS. SERVED WITH GRILL GARLIC PARMESAN BREAD AND HOT WHITE RICE.

DESSERT:

FRIED BREAD PUDDING ALA MODE

DEEP FRIED CHOCOLATE CHIP BREAD PUDDING STICKS TOPPED WITH A SCOOP OF BUTTER PECAN ICE CREAM AND CAPT. MORGAN SPICED RUM SAUCE. FINISHED WITH A DRIZZLE OF CHOCOLATE AND POWDERED CINNAMON SUGAR.