



## TWO-COURSE LUNCH \$19.95

choose one from each category

### **SOUP & SALAD**

#### **CREAM OF CRAB SOUP**

cup of soup with a hint of sherry

#### **ROASTED BEET SALAD**

field greens, roasted beets, sweet onion, carrot & goat cheese / house made Asian mango vinaigrette

### **MAIN COURSE**

#### **FISH TACOS**

blackened cod, grilled pineapple, avocado, apple vinaigrette slaw, chili aioli

#### **BLACKENED CHICKEN ALFREDO**

served with garlic bread

Latitude 38°  
WATERFRONT DINING

## THREE-COURSE DINNER \$39.95

choose one from each category

### **APPETIZER**

#### **THREE CHEESE CRAB DIP**

with a toasted baguette

#### **TUNA WONTON STACKS**

wontons topped with chilled rare sesame tuna, avocado, pickled ginger, scallions, wasabi, & sweet chili

### **MAIN COURSE**

#### **BLACKENED MAHI MAHI**

with coconut mango rice, black bean salsa, poblano peppers

#### **PRIME RIB**

slow cooked 10-ounce ribeye served with mashed potatoes.

Thursday - Sunday ONLY

While Supplies Last

### **DESSERT**

#### **KEY LIME PIE**

homemade - THE BEST

#### **FLOURLESS CHOCOLATE TORTE**

Dense, Dark, and Sweet