



Early Diner Delight

The Menu

\$40 For Two Persons



STARTERS

SWEET FIRE SHRIMP

10 gulf shrimp tossed in our own special sauce

or

VINE RIPE TOMATO BRUSCHETTA

crostini - balsamic reduction - fresh basil - parmesan

or

CHEF'S SUMMER TROPICAL

fresh fruit medley - mixed greens - raspberry vinaigrette

or

CLASSIC CAESAR

fresh parmesan - croutons - anchovies

or add \$4.00 each and choose from

FRESH LOCAL CEVICHE

citrus cured seafood - cilantro - fresh chilies

or

BAYFRONT CRAB CAKES

lemon caper remoulade

or

BABY SPINACH SALAD

baby spinach - red onion - goat cheese - candied pecans

or

IBIS SALAD

mozzarella and tomato slices - fresh basil and chive oil in Balsamic reduction

ENTREES

BAYFRONT PRIME RIB

8oz. prime rib rubbed with Bayfront herb crust - roasted potatoes

Add \$9 for 12oz. Or \$12 for 16oz.

or

FRESH GRILLED SALMON

whipped potato - braised fennel - Montrachet cream

or

CRACKED BLACK PEPPERED PORK TENDERLOIN

sweet corn succotash - roasted new potatoes - fig essence

or

BAYFRONT SCALLOPS

scallops with truffle mash and lobster cream sauce

or add \$13.00 each and choose from

FILET MIGNON

6 oz. filet simply grilled - served with roasted red potatoes or french fries

or

PAN SEARED GROUPER

sage caper brown butter - scalloped potatoes - fresh vegetables

DESSERT

Bayfront chocolate seduction or key lime pie with raspberry coulis

Accompanied by a bottle of chardonnay, pinot grigio, sauvignon blanc, cabernet sauvignon or merlot. Upgrade your wine selection to any bottle on the list with an \$8 credit toward your choice

One starter, entrée and dessert per person.

No substitutions. Not valid with coupons, gift certificates or other discounts.

Available 4:30 to 6:30 PM Sunday thru Thursday.

20% gratuity automatically added to your check.

Prime Rib contains natural marbling.

For a leaner cut of meat we recommend a hand cut beef tenderloin.

We are unable to offer refunds on prime rib because of marbling.