



# The Village Grill

## NOVEMBER FEATURES

### STARTERS

**Boom Boom Shrimp** - *Panko* crusted shrimp; flash fried and tossed in a zesty sauce garnished with jasmine rice and candied ginger

### ENTREES

*All featured entrees served with your choice of house or Caesar salad.*

**French Cut Pork Chop** - 10 ounce bone in pork chop simply grilled served over *sweet potato hash* and topped with *apple chutney*.

**Jamaican Tuna** - Grilled tuna cooked to temperature seasoned with blackening spices topped with a *Jamaican relish* served over garlic mashed potatoes.

**Black & Blue New York Strip** - Hand cut 14 ounce New York Strip grilled to temperature seasoned with Cajun spices and topped with *melted blue cheese crumbles*.

**Filet Oscar** - Two grilled filet medallions topped with *crab meat* and a béarnaise sauce, garnished with wilted spinach and served with mashed potatoes.

### DESSERTS

**Pumpkin Cheesecake and Crème Brulee**

### COCKTAILS

**Caramel Kiss and Caramel Apple Martini**