

Appetizers

Honeycomb Fig and Cheese

Honeycomb Tangerine Honey and Assorted Cheese

Lobster Roll

Sushi Rolled Maine Lobster, Yuzu Guava Habanero Aioli

Shrimp and Grits

Pan Roasted Herb Marinated Shrimp over White Cheddar Polenta

Mango Shrimp Slaw

Island Papaya Glazed Shrimp, Diced Savoy Cabbage, Pickled Shallots

Tuna Three Ways

Seared Asian Rubbed, Tartar Tower, Soy Marinated

Caribbean Pulled Pork Taco

Slow Roasted Pulled Pork, Guava Aioli over Grilled Corn Tortilla

Soups and Salads

French Onion Soup

Soup Du Jour

Vera Cruz Salad

Crispy Romaine, Corn, Bacon, Crispy Jalapeno, Red Onion, Avocado, Chipotle Ranch

Wedge Salad

Chopped Bacon, Vine Ripened Tomatoes, Maytag Bleu Cheese Dressing

Classic Caesar Salad

Crispy Romaine, White Anchovies, House Made Croutons, Caesar Dressing

IHCC Salad

Mixed Greens, Tomatoes, Cucumbers, Sliced Almonds, Pears, Apples, Dried Cranberries
Lemon Basil Vinaigrette

Entrees

Norwegian Salmon

Soy Glazed Salmon, Shrimp Black Rice, Asparagus

***Center Cut Filet Mignon**

Burnt Broccoli and Mashed Potatoes

***Grilled 14 oz. Omaha Prime Steak**

Cauliflower Au Gratin, Roasted Mushrooms, Fingerling Potatoes

Jerk Glazed Swordfish

Cauliflower Puree, Roasted Baby Beets, Fingerling Potatoes

Roasted Duck

Currant Glazed Duck, Vegetable Pearled Couscous

Lobster Stuffed Rigatoni

Brandied Crab Shallot Cream Sauce