

# Taste of UTC

## 3 COURSE DINNER MENU \$34 PER PERSON

### FIRST COURSE *select one option*

#### CUP OF SOUP

Spicy Seafood Gumbo or  
New England Clam Chowder

#### SMALL SALAD

Classic Caesar Salad or  
House Salad (Tomatoes, almonds,  
berries, blue cheese, raspberry  
vin)

#### BRUSSELS SPROUTS

Served crispy with Thai chili aioli.

#### TUNA TANGO

Raw ahi tuna tossed in ginger,  
soy, garlic glaze and served over  
cucumber.

#### CEVICHE OF THE DAY

Chef Jose's secret recipe.

### MAIN COURSE *select one option*

#### TROPICAL CHICKEN BOWL

Marinated grilled chicken, mango pico, fresh avocado, queso fresco,  
crema and jalapeño over cilantro rice.

#### SEAFOOD FRA DIAVOLO

Shrimp, scallops, mussels over penne tossed in a kicked-up marinara.

#### DANISH BABY BACK RIBS

Locals know these are the best ribs anywhere! Full rack of tender pork  
ribs, slathered with BBQ sauce. Served with two sides.

#### BOURBON SALMON SALAD

Candied walnuts, grape tomatoes, queso fresco, and  
key lime ponzu.

#### CHIMICHURRI COD

Topped with pickled red onions. Served with two sides.

#### TEQUILA LIME COBIA

Infused herb butter, served with two sides.

### DESSERT

#### KEY LIME PIE

Housemade. According to some guy on Google, it's the best in  
Florida.