

# Dinner

Taste ~~OF~~ UTC

**\$34 PER PERSON**



## **FIRST COURSE** *Select one option*

### **HOUSEMADE SOUP**

Lobster Bisque 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.

### **SHRIMP CEVICHE**

Tomato, avocado, jalapeño, onion,  
cilantro, fresh lime.

## **MAIN COURSE** *Select one option*

### **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.

### **BLACKENED SHRIMP ALFREDO**

Served over penne pasta, tossed in a creamy garlic Alfredo sauce.

### **FISH & CHIPS**

Our all-time best-selling item! Flaky North Atlantic Pollock deep-fried to golden  
brown. Served with French fries and one side.

### **TEQUILA LIME COBIA**

Infused herb butter, served with two sides.

### **CHIMICHURRI COD**

Topped with pickled red onions. Served with two sides.

### **TROPICAL CHICKEN BOWL**

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

## **DESSERT** *Select one option*

### **KEY LIME PIE**

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

### **BANANAS FOSTER TIRAMISU**

Layers of banana cream rum-soaked ladyfingers and rich banana  
mascarpone with homemade whipped topping and a drizzle of caramel.