



# LOCK 'NKEY



## Lunch Entrees

(Two Course Lunch \$13.00 + tax & gratuity - No split)

Available from 11:00am - 4:00pm daily

**First course: Choose 1**

### **Peach Salad**

*Lightly grilled peaches gently placed over a bed of baby spinach with goat cheese, walnuts & our house Mint Vinaigrette dressing. Served with a side of homemade pumpkin bread.*

### **Lobster Tacos**

*Gently fried Whole Maine Lobster placed over shredded lettuce, diced tomatoes & our homemade coleslaw then tucked into a flour tortilla & drizzled with our Sweet Chili Thai Sauce. Served with a side of mixed greens.*

### **Steak Sandwich**

*Thinly sliced Prime Rib with caramelized onions, sautéed mushrooms, melted provolone cheese & our bourbon sauce on grilled ciabatta bread. Served with a side of french fries.*

### **Mexican Chorizo Shrimp Burger**

*5oz Angus beef, cooked to your desired temperature, topped with sautéed Shrimp, Mexican Chorizo, garlic, chipotle mayonnaise & finished with melted monterey jack cheese. Served with a side of french fries.*

### **Arugula Quinoa Salad**

*Arugula and Quinoa tossed together with strawberries, blueberries, apples, grapes & cran-raisins then paired with our Honey Lime dressing. Served with a side of homemade pumpkin bread.*

**Second Course: Choose 1**

*\*White Chocolate Truffle with our raspberry sauce*

*\*Kahlua Brownie Trifle*



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## Dinner Entrees

(Three Course Dinner \$25.00 + tax & gratuity - No split)  
Available from 4:00pm till close daily

### First course: Choose 1

*\*Jalapeno Poppers- Fresh jalapenos stuffed with cream cheese, wrapped in bacon & baked over our Key Lime Cilantro sauce.*

*\*Escargot- Sautéed Escargot with diced tomatoes, fresh garlic & our lemon wine butter sauce served over toasted baguettes & garnished with fresh Parmesan cheese.*

*\*Summer Salad- Spring mix blend with goat cheese, sliced almonds & fresh strawberries served with our Poppy Seed dressing.*

### Second Course: Choose 1

#### Seafood Bruschetta

*Mussels, Clams, Shrimp & Scallops in our Garlic Wine butter sauce served with grilled Ciabatta bread.*

#### Grilled Peach Steak Salad

*Lightly grilled peaches with sliced Prime Sirloin steak over a bed of baby spinach with goat cheese & walnuts paired with our Mint Vinaigrette dressing.*

#### Chicken Cazares

*Baked Chicken breast stuffed with Pepper Jack cheese, black beans, corn & roasted red peppers. Served with a side of garlic parmesan mashed potatoes.*

#### Shrimp Magnolia

*Sautéed Shrimp tossed with angel hair pasta, grape tomatoes, mushrooms, scallions & fresh Mozzarella cheese.*

#### Mahi Tuscano

*Parmesan encrusted Mahi Mahi, pan seared with artichoke hearts, spinach & sundried tomatoes in our creamy parmesan cheese sauce. Served with a side of garlic mashed potatoes.*

### Third Course: Choose 1

*\*White Chocolate Truffle with our raspberry sauce*

*\*Kahlua Brownie Trifle*

