



# LOCK 'NKEY



## Lunch Entrees

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

**\*\*Select either a first or third course and select a second course.**

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

### First course:

\*Cup of Tomato Basil Bisque *(Add \$3 for a Bowl)*

\*Blueberry goat cheese crostini

### Second course:

#### **Salmon BLT Wrap**

*Cajun grilled Salmon tucked in our flour tortilla wrap with guacamole, bacon, lettuce, and tomato. Served with a side of our corn Salad.*

#### **Chicken Gyro Salad**

*Sliced Chicken Breast over a bed of romaine with tomatoes, red onions & feta cheese. Served with a lemon herb Tzatziki dressing and warm pita chips.*

#### **Tuna Poke Tacos**

*Tuna Poke with shredded lettuce, seaweed salad and pickle ginger drizzled with a cusabi and mango sriracha sauce tucked into a crunchy corn tortilla shell. Served with a side of mixed greens.*

#### **“The Wickson”**

*Thinly sliced Prime Rib with roasted red peppers, sautéed mushrooms, pepper jack cheese & our creamy horseradish sauce served on a toasted hoagie roll. Served with a side of corn salad.*

#### **“The Brian Faro Burger” AKA The Triple Threat**

*Lobster wrapped in Bacon & Swiss cheese topped on a 5 oz. burger, and served on a toasted brioche roll brushed with garlic butter. Served with a side of french fries.*

### Third Course:

\*Fresh Peach Ice Cream topped with raspberry sauce & whipped cream

\*Chocolate Cheesecake drizzled with caramel & topped with whipped cream



# LOCK 'NKEY



## *Dinner Entrees*

(Three Course Dinner \$26.00 + tax & gratuity - No split or substitutions)  
Available from 4:00pm till close daily

### First course: Choose 1

- \*Cup of Tomato Basil Bisque (Add \$3 for a Bowl)*
- \*Blueberry goat cheese crostini*
- \*Shrimp & Crab Cake with our remoulade sauce.*

### Second Course: Choose 1

*Pair any of the following entrees with a glass of our house Chardonnay, Pinot Grigio, Merlot or Cabernet Sauvignon for \$7.50*

#### **Lemon Bay Scallops**

*Pan seared Bay Scallops in our lemon wine butter sauce with grape tomatoes & baby spinach over angel hair pasta.*

#### **Prime Sirloin**

*8 oz. Prime Sirloin cooked to your desired temperature then sliced & topped with our chimichurri sauce. Served with roasted potatoes and corn salad.*

#### **Triggerfish**

*Pan seared Triggerfish with a citrus-jalapeno salsa and served over coconut rice and vegetables.*

#### **Very Berry Macadamia Chicken**

*Macadamia encrusted Chicken breast, pan seared & served with strawberries & blueberries in a sweet Malibu Beurre Blanc served over coconut rice and vegetables.*

#### **Mahi-Mahi**

*Grilled Mahi-Mahi with an Orange-Dijon glaze and served over coconut rice & vegetables.*

### Third Course: Choose 1

- \*Fresh Peach Ice Cream topped with raspberry sauce & whipped cream*
- \*Chocolate Cheesecake drizzled with caramel & topped with whipped cream*