

Signature

Bistro

Seabrook

Appetizers

- Signature Crab Cake* 15.
Fresh crab cake drizzled with a choice of lemon beurre blanc sauce or sugarosa
- Shrimp Cocktail* 12.
Chilled jumbo boiled shrimp served with cocktail sauce
- Norwegian Style Gravlax* 12.
Signature's own dill cured salmon, served with condiments
- Escargot al Pernod* 12.
Escargot served in garlic herb butter and finished in Pernod liquor
- Stuffed Avocado* 14.
Half avocado stuffed with your choice of shrimp or crabmeat in a dill sauce

Salads / Soup

- Soup du jour* 7.
Chef's daily choice
- House Salad* 7.
Spring green and romaine mix, feta cheese and black olives tossed with Signature's own vinaigrette dressing
- Caesar Salad* 9.
Crispy romaine lettuce gently tossed with classic Caesar dressing
- Green Apple and Brie Salad* 10.
Juicy green apples, double crème brie and sweeten roasted walnuts served on a bed of spring greens with raspberry vinaigrette
- Hearts of Palm Salad* 10.
Tender hearts of palm, sweet Bermuda onion, tomatoes and roasted pine nuts tossed in balsamic vinaigrette
- Strawberry Salad* 10.
Fresh strawberries, Gorgonzola cheese, sweet Bermuda onions served on a bed of spring greens tossed in a Creole honey mustard dressing
- Signature Tomato Salad* 8.
Roma tomatoes, sweet Bermuda onion, Gorgonzola cheese and fresh basil drizzled with Dijon balsamic vinaigrette
- Tomato Goat Cheese Salad* 9.
Sliced tomato topped with goat cheese and pesto vinaigrette

Pasta / Chicken

Fettuccini Alfredo

Fettuccini tossed with classic creamy Alfredo topped with your choice of:

- Grilled chicken 15.
- Grilled jumbo shrimp 18.

Capellini Aglio Olio

Angel hair tossed in olive oil, garlic and fresh basil served with your choice of:

- Grilled chicken 15.
- Grilled jumbo shrimp 18.

Linguini Fra Diavolo

Linguini tossed in a spicy marinara sauce served with choice of:

- Grilled chicken 15.
- Grilled jumbo shrimp 18.

Chicken Entrees

Chicken entrees come with Chef's choice of fresh vegetable and saffron rice

Chicken Marsala

Grilled marinated chicken breast topped with wild mushrooms in a Marsala wine sauce

16.

Chicken Bistro

Grilled marinated chicken breast topped with artichoke hearts and goat cheese
Shitake mushrooms, green onions, basil and tomatoes in a light chardonnay sauce

16.

Chicken Piccata

Grilled marinated chicken breast in a caper lemon white wine sauce

16.

Stuffed Chicken Breast

Breast of chicken stuffed with sautéed shallots, baby spinach and goat cheese

16.

Seafood Entrees

Seafood entrees come with Chef's choice of fresh vegetable and saffron rice

- Snapper Française* 20.
Broiled or sautéed fresh red snapper topped with a lemon beurre blanc sauce
- Shrimp Scampi* 20.
Five jumbo tail-on shrimp sautéed in a garlic lemon butter sauce
- Snapper en Papillote* 23.
Fresh fillet of red snapper with leeks, wild mushrooms, green onions, diced tomatoes, white wine and lemon juice wrapped in parchment paper while cooking in its own juices
- Snapper Al Patron* 29.
Sautéed fresh red snapper topped with jumbo lump crab and glazed in a tequila lime beurre blanc sauce
- Soft Shell Crab* 25.
Two large soft shell crab sautéed with capers, fresh diced tomatoes and jumbo lump crab in a lemon white wine sauce
- Trout Menieure* 24.
Fresh fillet of rainbow trout sautéed and topped with capers and shrimp in a herb lemon white wine sauce
- Seafood Excelsior* 25.
Galaxy of fresh seafood sautéed with wild mushrooms, green onions, basil and diced tomatoes in a lemon white wine sauce

Meat Entrees

Meat entrees come with Chef's choice of fresh vegetable and saffron rice

- Filet Mignon* 35.
8 oz center cut Certified Black Angus filet mignon grilled to your specification and served with Gorgonzola wild mushroom brandy sauce
- Rib Eye* 35.
14 oz Certified Black Angus rib eye grilled to your specification and topped with brandy peppercorn demi-glace
- New York Strip* 35.
14 oz Certified Black Angus strip grilled to your specification and served with herb garlic butter
- Pork Chop ala Plum* 18.
14 oz pork chop grilled to your specification in a plum port wine sauce with roasted garlic
- Shish Ke-bob* 20.
Marinated fillet tenderloin grilled to your specification served on a bed of saffron basmati rice
- Lamb Shank* 23.
Braised in a vegetable port wine sauce