

Gizmo's

BAR & GRILL



DINNER MENU



APPETIZERS

Ahi Tuna Poke

Served with seaweed salad, wonton crisps and orange soy dressing
\$11

Creamy Artichoke Dip

Served with toasted baguette
\$11

Seafood Ceviche

Served with sweet potatoes, lime juice and plantain chips \$9

Caprese Bruschetta

Mozzarella, basil and EVOO
\$8

Beef Carpaccio

Thinly sliced beef topped with truffle oil, arugula and toasted parmesan
\$11

ENTREES

Land & Sea

6 oz. tenderloin served with 4 oz. bacon wrapped scallop, jumbo shrimp, roasted potatoes and seasonal vegetables \$34

Whole Snapper

Served with rice and peas, fried plantains and pickled red onions
\$22

Chicken Francaise

Pan seared chicken breast served with a white wine cream reduction, roasted potatoes and seasonal vegetables
\$19

12 oz. Tenderloin

Served with sautéed mushrooms and onions, fries and chimichurri sauce
\$29

Grilled Tofu

Tamarind glazed grilled tofu served with roasted potatoes, seasonal vegetables and chimichurri sauce
\$19

Beef Lasagna

Layered pasta with béchamel sauce, a three-cheese mix and herb baguette
\$21

DESSERTS - \$8

Brownie & Vanilla Ice Cream

Key Lime Pie

Panna Cotta with Blueberry Compote

Ice Cream

(Vanilla or Chocolate)

