



Served 5:00pm – 9:00pm
(239) 472-0201

Soups

Soup of the Day \$6

French Onion Soup \$6

Caramelized onions simmered in a beef broth with a touch of Cabernet Sauvignon. Topped with melted Swiss and crumbled sourdough bread.

Dunes Chili Con Carne \$7

Topped with cheddar, jalapeno, and onion.

Appetizers

Spinach Artichoke Dip

Made daily with tender artichoke and creamy parmesan cheese. Served with grilled garlic bread. \$8

Quatro Borsin Stuffed Mushroom

Baked golden brown with fresh herbs. \$9

Calamari

Breaded Seasoned calamari and golden fried with marinara sauce. \$9

Island Coconut Shrimp

Shrimp dipped and rolled in coconut then fried golden. Paired with our own Spiced Rum Caribbean orange marmalade. \$11

Crab Cake

Cuban black bean, grilled sweet corn salsa, and roasted red pepper remoulade. \$12

Beef Carpaccio

Thin sliced beef tenderloin, with olive tapenade, shaved parmesan, extra virgin olive oil, and crispy flat bread. \$12

Salads

Caesar Salad

Crispy baby romaine lettuce, Island Caesar dressing, Rosemary croutons, and shaved parmesan cheese. \$7

Ice Berg Wedge

Iceberg lettuce, gorgonzola cheese, chopped bacon, tomato, scallion, and Thousand Islands dressing. \$7

Chopped Salad

Avocado, tomatoes, carrots, cucumbers, Monterey jack cheese on mixed greens salad. \$8

Additions for salads

Shrimp \$4

Chicken \$2

Steak \$5



Signature Handcrafted Steaks

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12oz Ribeye Steak

An outstanding example of Prime at its best, marbled for peak flavor, deliciously juicy. \$20

6oz Petite Filet Mignon

A perennial favorite, cooked to your wishes and served with a natural jus. \$21

8oz Filet Mignon

This filet speaks for itself & then delivers. \$26

Double Cut Lamb Chops

Flavorful double cut chops are baked with Jalapeno mint jam. \$23

14oz New York Strip Steak

Hand cut with our own seasoning blend for the ultimate steak experience. \$27

16oz Cowboy Steak

Cut and seared for peak flavor then topped with aged blue cheese. \$29

32oz Prime Porterhouse for Two

As big as the name implies, our signature steak saves you from making the tough choice between a sirloin or filet. Aged in-house and seared at high heat. \$29 per person

Surf & Turf

A sweet and tender split lobster tail paired with a seasoned 6oz barrel cut filet mignon.



Market Price

Choice of

Signature Sides

Sauce

Béarnaise
Peppercorn
Creamy horseradish

Butters

Truffle
Garlic & Herb
Rosemary

\$ 4

Roasted garlic mash potato
Creamed spinach
Fresh steamed broccolini
Sautéed wild mushroom
Seasoned French fries

Potato au gratin
Seasoned rice pilaf
Baked potato
Jumbo asparagus "hollandaise"



Chef's Specialties

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Grilled Chicken

Tender grilled chicken topped with a blanket of creamy artichoke and spinach sauce and shredded parmesan cheese, served with mashed potatoes and fresh broccolini. \$16

Grilled Salmon

Salmon made even better with our seasoned herb crust and served over jasmine rice, roasted cipolini onion, and fresh sautéed vegetable. \$23

Shrimp Scampi Limon Cello

Shrimp scampi prepared with the Italian cordial Limon Cello then served with angel hair pasta and seared garlic spinach. \$24

Chilean Sea Bass

Macadamia nut crusted Chilean Sea Bass over spinach and jasmine rice topped off with our homemade citrus-mango sauce. \$28

Twin Lobster Tails

Twin cold water tails, simply crusted with herb crumb, seasoned, and baked, served with lemon herb butter. \$44

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the consumer's risk of food borne illness. Sharing charge is \$4, please present your membership card to your server.
\$18% service charge will be added to parties of 6 or more.



*Thank
You*



Specialty Martini's

All Martinis \$10

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Godiva Chocolate Martini

Godiva chocolate liqueur, Godiva white chocolate liqueur, Absolute Vanilla, crème de cacao dark and light, and cream served in chocolate drizzled martini glass

Brandy Alexander

Brandy, crème de cacao light, and heavy cream served in a chill martini glass

Crème Brulee

Absolute Vanilla, Frangelico, and Cointreau mixed with a splash of cream served in a chilled martini glass

Tiramisu

Absolute Vanilla, Frangelico, Godiva white chocolate, and Bailey's Irish Cream served with a splash of cream

Peanut Butter Cup

Kahlua, Frangelico, Bailey's Irish Cream, and milk served in the chocolate rimmed chilled martini glass

Banana Split

Absolute vodka, crème de bananas, crème de cacao light served in a chilled martini glass then topped off with whip cream and a cherry

Caramel Apple Pie

Tequila, butterscotch schnapps, apple cider, and fresh lemon juice served in a caramel drizzle martini glass

Mocha Martini

Absolute vodka, Starbucks coffee liqueur, and crème de cacao dark chilled and shaken then served in a chilled martini glass

Cappuccino Martini

Absolute vodka, Bailey's Irish cream, Starbucks coffee liqueur, and cream shaken and served in a chilled martini glass

Coffee Drinks

Coffee Drinks \$8

Jameson Irish Coffee

Jameson Irish whiskey, fresh brewed coffee, topped off with a dollop of whip cream and crème de menthe

Café Amaretto

Amaretto, Cognac, and fresh brewed coffee topped off with whip cream

Café L'Orange

Cognac, Cointreau, Grand Marnier, and fresh brewed coffee topped off with whip cream

