

# ACQUARIO

## SPECIAL 3 COURSE DINNER

CHOICE OF ONE STARTER, ONE ENTREE AND ONE DESSERT

### STARTERS

#### **SHRIMP COCKTAIL**

(5) Jumbo Shrimp with Cocktail Sauce, House Coleslaw and Lemon

#### **LAGO MAR SALAD**

Mixed greens, Tomato, Cucumber, Red Onion, Crumbled Blue Cheese, Kalamata olives, Balsamic Vinaigrette Dressing

#### **KALE AND ROMAINE CAESAR**

Kale, Romaine Lettuce, Roasted Tomato, Kalamata Olives, Focaccia Croutons, Caesar Dressing

#### **CRAB CAKES**

(2) Crab Cakes, Tomato Ginger Jam, Cilantro Lime Remoulade

#### **CALAMARI**

Seasoned Floured Squid Tubes, Tomato Sauce, Cilantro Lime Remoulade

### ENTREES

#### **LIGHTLY BLACKENED MAHI MAHI**

charred pineapple rum butter sauce, mango house salsa and jasmine rice

#### **BONE-IN PORK CHOP**

10 ounce Pork Chop, House Steak Sauce, Traditional Sweet Potato Mash

#### **OVEN ROASTED HALF CHICKEN**

served with Lemon Thyme Au Jus and Yukon Mash Potato

#### **SHRIMP SCAMPI**

White wine, lemon & garlic with Linguini

#### **SKIRT STEAK**

8 ounce Grilled Skirt Steak, Yukon Mashed and chimichurri sauce  
additional \$7

#### **FETTUCCHINE BOLOGNESE**

Classic Italian sauce with pork, veal and beef

### DESSERTS

**KEYLIME PIE**

**CHOCOLATE CAKE**

**CARROT CAKE**

## \$44 PER PERSON

**NO SUBSTITUTE OR SPLITTING**

**NOT AVAILABLE FOR TAKE OUT**

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please notify your server of any specific food allergies. Prices do not include gratuity  
20% Gratuity included on parties of 8 or more 4.2024