

# Christmas Dinner

## CHRISTMAS EVE DINING 5PM – 9PM

### SHRIMP BISQUE \$12

Garnished with chopped pink shrimp, chives and croutons.

### CONCH CEVICHE \$14

Lime Marinade, Cilantro, Tomatoes, Jalapeno, Corn Tortilla Chips.

### BABY ICEBERG SALAD \$12

Whole head of baby iceberg lettuce stuffed with bleu cheese, smoked bacon, tomato, hard cooked eggs, green onion and parsley, dressed with balsamic glaze and herbed mayonnaise.

### YELLOWTAIL SNAPPER \$34

Key West yellowtail snapper, lightly pan-fried with a passion fruit beurre blanc, golden pineapple salsa, a hint of toasted coconut and served with seasoned rice and vegetables.

### GRILLED NEW YORK SIRLOIN 14 OZ \$37

Garlic mash, asparagus and red wine demi sauce.

## CHRISTMAS DAY DINING 5PM – 9PM

### SHRIMP BISQUE \$12

Garnished with chopped pink shrimp, chives and croutons.

### EDAMAME \$10

Steamed baby soybeans, drizzled with toasted sesame oil, lemon juice and sea salt.

### GOAT CHEESE SALAD \$12

Mixed Greens, Dried Cranberries, Dried Apricots Candied Pecans, Goat Cheese Crumbles and Sherry Vinaigrette.

### DUO OF JUMBO SCALLOPS AND SHRIMP \$36

Sautéed scallops and shrimp topped with a key lime cilantro sauce, served with seasoned rice and mixed vegetables.

### RED WINE BRAISED LAMB SHANK \$32

Chive and Roasted Garlic Mash, Asparagus, Rosemary Demi.

**REGULAR MENUS AVAILABLE. RESERVATIONS HIGHLY RECOMMENDED.**

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FARO BLANCO RESORT & YACHT CLUB

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\*Consuming raw or uncooked meats~ poultry~ seafood~ shellfish~ or eggs may increase your risk of foodborne illness~ especially if you have certain medical conditions. We are pleased to meet the dietary needs of our guest. Please discuss with your server how we may accommodate you.