

STARLITE SAPPHIRE DINNER MENU

Blackened Chicken Alfredo

a tender boneless breast of chicken prepared blackened style and placed atop a nest of fettuccine pasta Alfredo, served with chef's selection of seasonal vegetable

Herb and Bell Pepper Red Snapper

a roasted red snapper filet topped with herbs and bell peppers, finished with a squeeze of lemon, served with chef's selection of rice and seasonal vegetable

Flat Iron Steak Argentine

tender flat iron steak seared to medium and topped with a traditional Argentinian green chimichurri sauce, served with garlic red skin mashed potatoes and seasonal vegetable

StarLite Chicken Spinachi

breaded boneless chicken breast stuffed with a mix of goat and Parmesan cheeses, artichoke hearts, and sauteed spinach, served with chef's selection of rice and seasonal vegetable

Vegetarian Harvest

an assortment of lightly seasoned, roasted garden vegetables combined with fettuccine and tossed in a garlic infused olive oil

Stuffed Shrimp

five large blue water shrimp filled with blue crab and Italian herb stuffing, drizzled with our Cajun remoulade, served with chef's selection of rice and seasonal vegetable

Boneless Pork Ribeye

tender pork ribeye prepared with our own dry rub seasoning, roasted in its own juices and tastefully accented with a red wine reduction, served with garlic red skin mashed potatoes and seasonal vegetable

Oven Roasted Salmon

filet of salmon complimented with shallot and lemon beurre blanc sauce, served with chef's selection of rice and seasonal vegetable

Chateaubriand

classic beef tenderloin slow-roasted to medium-rare and topped with our homemade bearnaise sauce, served with garlic red mashed potatoes and seasonal vegetable

Land and Sea

a pairing of our two favorites - chateaubriand and stuffed shrimp, served with garlic red mashed potatoes and chef's selection of seasonal vegetable

*Entrees are ordered and prepared on board the vessel.
Entrees are served with a mixed greens salad, bread and house dessert*