

ONE GREAT RESORT

Captiva Island
472-5161

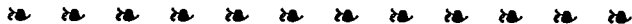
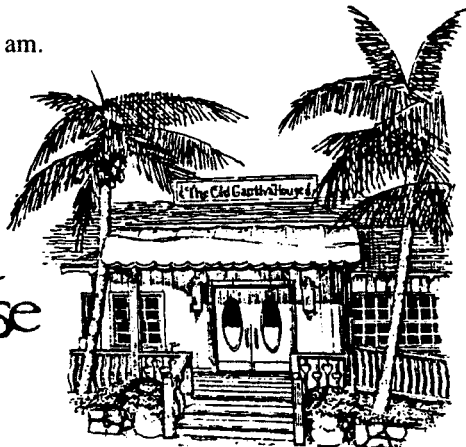


OPEN DAILY



Serving Breakfast 7:30 - 11 am.
& Dinner 5:30 - 10 pm.

the Old
Captiva
House



Starters and Salads

Margarita Shrimp Cocktail \$13

Served with a Twist of lemon and a Remoulade Sauce.

Escargot \$10

Baked with Garlic Herb Butter,
Spinach and Gorgonzola Cheese.

Oysters Rockefeller \$12

Plump Oysters Baked ala Florentine,
Topped with Hollandaise Sauce.

Gulf Calamari \$7

Lightly Seasoned, Fried and Served
with a Horseradish Sauce.

Oysters on the Half Shell

1/2 Dozen \$9

1 Dozen \$15

Captiva Bisque \$5

A Blend of Shrimp, Brandy and Herbs.

Crisp Garden Salad \$4

With Your Choice of Homemade Dressings.

Caesar Salad \$7

Romaine Lettuce tossed with Parmesan Cheeses,
Fresh Croutons and our own Dressing.
Add an Anchovy if You Wish.

Wilted Spinach Salad \$7

Fresh Spinach, Mushrooms, Sweet Red Onions,
Egg and topped with a Hot Bacon Dressing.

Anti-Pasta Salad \$9

Genoa Salami, Prosciutto Ham, Grilled Asparagus
and Sweet Bell Peppers. Tossed in a light Balsamic Vinaigrette
with Feta Cheese and served on a bed of Hearts of Romaine.

Entrees

Grouper \$21

Baked in Parchment with Dijon Mustard, Green Onions,
Fresh Herbs, Lemon and White Wine.

Atlantic Silver Salmon \$23

Pan Seared with Teriyaki, Accented with Caramelized
Hawaiian Pineapple and Fresh Mint.

Yellow Tail Snapper \$27

Open Flame Grilled. Served with a Lobster and Crab Cream Sauce.

Ahi Tuna \$25

Peppercorn Seared, Served Rare; Accompanied by
Soy Sauce, Crystallized Ginger and wasabi.

Chilean Sea Bass \$24

Sauteed; Served on Fried Plantain Chips and
Topped with a Tomatillo and Avocado Salsa.

Chicken Wellington \$20

Chicken Breast Stuffed with an Artichoke Florentine.
Baked in a Puff Pastry. Finished with a Gorgonzola Cream Sauce.

Exotic Chicken Marsala \$22

Sauteed Breast of Chicken with Porcini, Chanterrels and
Oyster Mushrooms in a Marsala Wine Sauce.

Chicken Pennette \$20

Grilled Chicken Breast Sautéed with Julienne Peppers,
Artichoke Hearts, Black Olives and Broccoli. Tossed with
Penne Pasta, Olive Oil, Garlic and Reggiano Parmesan.

Long Island Duckling \$24

Slowly Roasted with a Pecan Butter.
Finished with a Fresh Fruit Puree.

Veal Sorrento \$18

Medallions of Veal, Grilled. Topped with Muenster Cheese.
Presented on a Bed of Penne Pasta
with Mushrooms, Lemon and Spinach.

Domestic Lamb Chops \$32

Grilled with Garlic and Rosemary.
Glazed with a Stone Ground Mustard Sauce.
Served with Roasted Garlic Mashed Potatoes.

Colossal Shrimp Scampi \$26

Sauteed with White Wine and Lemon.
Tossed in a Garlic Butter sauce.
Presented on a Bed of Saffron Linguini.

Filet Mignon \$30

Sterling Silver Filet of Beef Grilled to Order.
Finished with a Gorgonzola Demi Glaze.

New York Strip Steak \$29

Sterling Silver Beef, Topped with Burgundy Marinated Mushrooms.
Served with Roasted Garlic Mashed Potatoes.

Desserts

**A Delicious Selection Made
Fresh Daily in our own Bakery \$6**

