

# OLD CAPTIVA HOUSE

## Christmas Menu 2020



12pm - 8pm

\$65 per person | Children 10 and under \$24.95  
Reserve online through OpenTable or by calling  
239.472.5161 ext 421 between  
7:30am - 11am or 5pm - 9pm

### *Soups*

#### **Shrimp Bisque**

Topped with Shrimp Confetti

### *Appetizers*

(Choice of One)

#### **Seafood Appetizer**

Smoked salmon with horseradish aioli,  
chorizo stuffed baked scallops with  
citrus butter, and shrimp  
cocktail two ways

#### **Smithfield Ham Biscuit**

Spread with whole grain honey mustard,  
parma ham rolled asparagus  
and a deviled egg

### *Salads*

#### **Mixed Greens Salad**

With fancy baby greens, Belgian endive, baby  
heirloom tomatoes, carrots, red onion, cranberry  
stilton, walnuts and a lemon thyme vinaigrette

#### **Baby Romaine Salad**

With red oak leaf lettuce, cucumbers, tear  
drop peppers, radishes, jicama and a roasted  
red pepper white balsamic vinaigrette

### *Entrees*

(Choice of One)

(All entrees include vegetable  
medley of zucchini, summer squash,  
Brussels sprouts, cauliflower,  
carrots and broccoli)

#### **Christmas Plate**

Prime Rib, mushroom demi,  
au gratin potatoes, leg of lamb with  
port wine demi, Israeli couscous  
mustard glazed honey  
ham with cheese grits

#### **Dueling Duck & Quail Plate**

Cornbread and chorizo,  
stuffed quail and seared duck  
breast with honey ginger demi  
over mushroom risotto

#### **Stuffed Flounder Plate**

Crab and lobster, stuffed flounder  
with roasted roma tomato farro  
and citrus butter sauce

### *Dessert Trio*

(Choice of One)

#### **Key lime pie**

#### **Pecan pie**

#### **Chocolate Mousse**

### *Kids Menu*

#### **Appetizer**

Carrot and Celery Sticks with Ranch Dip

#### **Entree**

(Choice of One)

#### **Prime Rib and Au Gratin Potatoes**

#### **Ham with Candied Yams**

#### **Chicken Tenders and French Fries**

#### **Dessert**

Gourmet Ice Cream Sandwich

*Vegan Menu Available*