



Specials

Appetizers

Maine Lobster Flatbread 24.5
garlic herb cheese / mozzarella / sun dried tomato / scallions

Shrimp & Lobster Bisque 14.9
cream sherry / grilled shrimp

Lobster Escargot Style 19.9
served with garlic bread

Entrees

Classic Surf & Turf MP
6 oz filet / lobster tail / seasonal sides

Garlic Crusted Triple Tail 38.9
cilantro lime rice / chef's vegetable

Herb Flounder en Papillote 34
fresh herbs & seasonal vegetables baked in parchment envelope

Poulet Cordon Bleu 28
stuffed chicken breast / ham / swiss cheese / mashed potatoes / chef's vegetable

Lobster Tacos 19.9
cabbage slaw / pico de gallo / sriracha mayo / served with french fries

Lobster Ravioli 24.9
cream sherry sauce / seasonal vegetables

10 o.z. NY Steak & Lobster 37.8
hollandaise sauce / seasonal vegetables / masked potato

Local Grilled Grouper & Maine Lobster 39.9
hollandaise sauce / rice / seasonal vegetables

12 OZ SLOW ROASTED PRIME RIB 29.9
au jus / mashed potatoes / seasonal vegetables

Please alert your server of any dietary restrictions so the chef can cater to you
consumer information: There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.
consuming raw or under cooked meats, poultry, seafood, shellfish, eggs, or any animal protein may increase your risk of food borne illness
Chef Rolf's New Florida Kitchen - 1660 S Tamiami Trail; Osprey, FL - (941) 966-2121 - www.chefrolf.us