

Today's menu includes choice of soup or salad, any entrée, beverage, and signature "Seagrass" cookie for \$20; inclusive of tax. Gratuities not accepted. Thank you for your patronage.

## Entrées

### SOUTHERN TWISTED LOBSTER

Fried green tomatoes, tender Maine Lobster claw & tail meat, scallions, shaved parmesan and Cajun remoulade on grilled Sour Dough; served open-faced with kale and apple slaw.

### \*ARGENTINE STEAK CHIMICHURRI

Marinated tender shoulder steak, roast fingerling potatoes, authentic Argentina Chimichurri.

### \*SOUTHWESTERN "DUROC" PORK CHOP

The "Black Angus" of pork, a beautifully seasoned 8 oz, bone-in, center cut chop; slowly grilled then brushed with an adobo tamarind-guava bbq sauce....ya, I know. Served with roasted fingerling potatoes. This product is served USDA approved medium rare.

### TROUT A LA MEUNIÈRE

Chilean Red Trout, lightly dredged in Cajun-seasoned flour, then pan sautéed with shallots, lemon, butter, capers and white wine. Served with seasoned asparagus.

### SWORDFISH AU POIVRE

In-house cut fillet, Dijon-tarragon marinated and peppercorn-panko crusted, then flamed with Cognac to produce a pan sauce of shallots and cream. Served with Fall "apple-fried" Brussels sprouts, honey, and papitas.

### (V) PORTOBELLO MUSHROOM WELLINGTON

Grilled portabella mushroom filled with spinach and a rich blend of Italian cheeses, baked in puff pastry then served with a balsamic red wine reduction.

### SMOKED SHRIMP & GRITS

Creamy parmesan grits share the spotlight with Blackened Jumbo Shrimp tossed in Louisiana-spiced chopped tomatoes, spinach, garlic, white wine, Crimini mushrooms, and Cajun love.

### APPLE-SAGE PORK MEDALLIONS

Tender medallions flamed in apple brandy with Baby Bella mushrooms, duo of caramelized onions and apples, and fresh sage. Served with "apple-fried" Brussels sprouts and fingerling potatoes.

### (V) WILD MUSHROOM GNOCCHI WITH TRUFFLE OIL

Sautéed wild mushrooms, green peas, shallots, and fresh herbs; flamed in vermouth, then tossed with gnocchi in a bubbly parmesan cream sauce and truffle oil.

### \*CRAB & TUNA SUSHI STACK

Duo of delicate Back Fin Crab and Ponzu marinated Ahi Tuna layered between avocado, cucumber, Mandarin orange and sushi rice with Sriracha Aioli, Wasabi Crema, and Hoisin.

**\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.**

Seagrass Restaurant is Northwest Florida State College's Culinary Management and Hospitality & Tourism Management programs dining experience. Enjoy casual fine-dining of lunch and dinner during select times of the year in this teaching-learning environment. Seagrass Restaurant offers a French Classical inspired menu in the Fall prepared by the Food Production II class students. During the Spring, our Regional and International Cuisine students will offer multi-course themed dinners served by our Hospitality Management students.