

# J.DURHAM

## ~ Seafood and Other Entrees~

### Salmon

Pan seared filet of fresh Salmon, topped with crawfish sherry cream sauce.

### Red Snapper Mediterranean

Lightly Sauteed and topped with white wine, lemon caper sauce.

### Shrimp Scampi Provencal

Pan sauteed shrimp with fresh tomatoes, basil & garlic, flambéed in cognac, served over angel-hair pasta.

### Shrimp Fettuccini Alfredo

Sauteed, tossed in creamy Alfredo sauce, served over tender fettuccini pasta.

### Seafood Linguini

Pan seared shrimp, scallops, and fresh spinach tossed with Linguini pasta in light butter sauce.

### Chilean Sea Bass

Lightly sauteed, and topped with lump crab and a honey dijon sauce.

### 1960 Pork Chops

Braised to perfection and finished off with a port-wine reduction, served with garlic mashed potatoes.

### Roasted Chicken Supreme

French cut chicken breast with a white wine and mushroom sauce, served atop wild rice.

## SPECIAL

**SURF & TURF .....**      **\$ MARKET**

6 OZ Filet and 1lbs Lobster tail served with garlic butter and one side of your choice.