



Cypress Woods

Dinner Menu

“Appetizers”

Chefs Soup of the Day

Ask your server for details on today’s Chefs’ creation

Cup \$3.25 Bowl \$4.25

Shrimp & Crab Cakes \$11.95

Lightly fried crab cakes topped with tender Gulf Shrimp

Fried Calamari \$6.95

Lightly battered and golden fried

Shrimp Cocktail \$9.95

Fresh Gulf Shrimp cocktail with our zesty cocktail sauce and fresh lemon

“Salads”

Mandarin Cypress Salad

\$9.95

Crisp salad greens tossed with Mandarin orange segments and pineapple chunks topped with a boneless grilled Chicken breast & almonds in our own honey mustard dressing

Fresh Fruit Salad

\$8.95

Fresh Seasonal Fruits accompanied with our fresh homemade Tuna or Chicken Salads and Cottage cheese

Chicken Caesar Salad

\$10.95

Crisp romaine Lettuce tossed with croutons & aged parmesan then topped with juicy char-grilled or blackened Chicken breast

“Sandwiches”

French Dip \$9.50

The classic French dip sandwich served on a toasted hoagie roll with thinly sliced roast beef served with a side of Au jus. *Add Cheese for .50*

Ole Fashion Patty Melt \$8.95

Half pound burger topped with Swiss cheese and grilled onions served on crispy grilled rye bread.

Grilled Chicken Breast Sandwich \$8.95

Served with barbeque sauce, lightly blackened or grilled served on a Grilled Kaiser bun

Half Pound burger \$7.95

A Char-grilled burger cooked to your liking served on a toasted Kaiser roll *Add cheese for \$1.00*

“Entrees”

Nightly Dinner Specials

Every Thursday and Friday evening our Chef prepares additional Entrée specials!

Please ask your server about tonight's featured selections

Catch of the Day (Market Price)

Please inquire with your service staff on this special catch

Our Fresh catch is ever changing depending on market quality and availability

Stuffed Flounder \$21.95

Flounder fillet stuffed with our own crabmeat stuffing finished with a light cream dill sauce

Flat Iron Pub Steak \$17.95

Tasty, tender and char grilled just right, Dusted with light Montréal seasoning

Filet Mignon \$23.95

7oz Beef tenderloin grilled to perfection served with natural au jus and topped with béarnaise sauce

Sautéed Shrimp Scampi \$16.95

Gulf Shrimp sautéed in garlic, white wine and lemon butter, tossed with linguini and finished with grated parmesan cheese

Cypress Tossed Alfredo \$14.95

Traditional pasta Alfredo tossed with a our own mix of black olives, tomato and roasted garlic with your choice of Grilled or Blackened Chicken breast

Sautéed Chicken \$13.95

Tender breast of chicken sautéed with artichoke hearts, tomatoes, black olives, capers and finished with melted provolone cheese

Barbequed Ribs \$18.95

A Full rack of Danish baby back ribs served with our own barbeque sauce, Cole slaw, baked beans

Add your choice of Soup or Salad for \$1.95 Caesar salad \$2.00

Rolls and butter included with Entrée purchase

“Desserts”

**Key Lime Pie Double Chocolate Cake Chocolate Molten Cake
Cappuccino Cheese Cake**

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

There is an optional 18% gratuity added to every check