



**Eventide Specials**  
Available 4:30 to 5:30 Daily  
Seated by 5:15 ordered  
by 5:30 p.m.

**New Early Dinners \$12.50**

Selected Early Dinners your choice of one served with Mystic Salad or Soup du Jour ,Fresh Vegetable ,choice of starch and a Chef's Dessert Selection.

**Lump Crab Cake**

panko and corn tortilla crusted served on a grapefruit remoulade

**Cornbread Stuffed Pork Chop**

finished with a sage-country gravy

**Kona Crusted Salmon**

finished with a pistachio – dill pesto

**Shrimp and Pasta**

Chefs preparation

**Breast Chicken "Boca Grande"**

sauteed with crabmeat , shiitake mushrooms with a white wine – tarragon cream

**Braised Boneless Short Ribs**

finished with a Madeira demi glace

**Additional Entrees**

**Mangrove Snapper Piccata 13.75**

lemon, caper, parsley and white wine

**Seared Sea Scallops 14.50**

served on a garlic – leek sauce

**Maine Lobster Tail 16.75**

served with drawn butter

**Bouillabaisse 14.75**

shrimp, scallops, mussels, clams and assorted fish in a saffron vegetable broth

**Filet Mignon 16.75**

cooked to your liking

the above served with mashed potatoes or rice, fresh vegetable and your choice of salad or mystic soup. Split plate charge of 5.00 on all entrees

**Eventide Drink Specials**

Domestic , Import and Hand Crafted Beers \$1 off

House Wine, Nathanson's Creek \$2.50

Well Cocktails \$2.50

Happy Hour 4:30 – 6:30 Daily

3253 Tampa Rd. Palm Harbor, FL 34684

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[www.3bestchefs.com](http://www.3bestchefs.com)

Sample Menu Items and pricing subject to change