

# Valentines Day 2012



## Appetizers

Fried Onion Rings.....\$8.75

Fried Green Tomatoes with Shrimp .....\$11.95

Shrimp Cocktail.....\$9.95

Homemade Seafood Gumbo  
Cup...\$4.25 Bowl.....\$6.50

Fried Crab Claws

1/2 #.....\$18.95

1#.....\$25.95

Fried Cheese.....\$7.75

Crab Cakes.....\$11.95

Cold Shrimp Platter.....\$19.95

Try Your Luck  
With  
A Cupids Arrow

Champagne, Peach  
Schnapps and  
Cranberry Juice

## Surf & Turf

10oz. Ribeye Steak  
and a 6 oz Succulent Lobster Tail  
served with drawn butter,  
baked potato and salad

\$37.95

Try our  
Berry Kiss

Raspberry Lemonade  
mixed with Sweet Tea  
Vodka for a delightful  
berry taste

The Bright Star menu has been modified to enable our kitchen to more efficiently expedite the orders and to provide a better quality food service.

## Steaks

### Tenderloin of Beef Greek Style

Marinated with our special Greek Seasonings  
And cooked to your discriminate taste

\$29.45

### K.C. Extra Cut

A thicker select cut of Black Angus Rib eye Beef

\$28.95

### Certified Angus Prime Rib of Beef

Slow roasted and served with homemade  
horseradish sauce

\$28.95

## Fresh Seafood & Specialties

★ **Greek Style Snapper**.....\$29.45

★ Fresh fillet broiled with our special Greek seasonings

★ **Fresh Fillet of Gulf Red Snapper**.....\$29.45

★ Fried or Broiled

★ **Snapper Almondine**.....\$29.45

★ Fried or Broiled

★ **Grilled Gulf Red Snapper with Crabmeat**.....\$29.95

★ Topped with a creamy lemon butter sauce

★ **Fresh Fillet of Stuffed Snapper**.....\$29.95

★ Baked and stuffed with crabmeat and shrimp dressing

★ **Blackened Snapper**.....\$29.45

★ New Orleans style with a creamy wine sauce

\*\*\* Add lump crabmeat to any entrée for \$ 7.95\*\*\*

\*\*\* Add a lobster tail to any entrée for \$19.95\*\*\*

The chefs at  
The Bright Star  
Hand cut and process  
all our fresh whole red  
snapper and black  
grouper



★ **Fresh Fried Florida Jumbo Shrimp**.....\$22.95

★ Served with fancy cocktail sauce

★ **Bright Star's Famous Greek Style Shrimp**.....\$23.95

★ Broiled with our special lemon butter sauce

★ **Fresh Florida Jumbo Stuffed Shrimp**.....\$24.95

★ Fried or Broiled and stuffed with crabmeat dressing

★ **Lobster & Crabmeat Au Gratin**.....\$24.95

★ Baked lobster and crabmeat in a special blend of wine and cheese

★ **Boneless Chicken Breast Greek Style**.....\$20.95

★ Fresh fillet of chicken broiled with our special Greek Seasonings and topped with fresh celery and diced tomatoes

★ **Dozen Fried Oysters**.....\$21.95

★ **Lobster Tail Dinner** .....\$37.95

★ Two succulent 6 oz lobster tails

All entrees are served with Tossed Salad and your choice of Baked Potato, French Fries or Vegetable of the day

## Homemade Desserts

Baklava Cheesecake  
Chocolate Almond Pie  
Lemon Ice Box Pie

New Orleans Style Bread Pudding  
Peanut Butter Pie  
Coconut Cream Pie  
Pineapple Cheese Pie



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## Wines By The Bottle

298 Kendall Jackson Chardonnay.....\$34.00	315 Bliss Sauvignon Blanc.....\$27.00	296 Clos Du Bois Chardonnay.....\$27.00	331 Dr. L Reisling.....\$28.00
102 Berringer White Zinfandel.....\$19.00	308 Schug Pinot Noir.....\$36.00	198 Arnacio Pinot Noir.....\$26.00	306 Clos Du Bois Cabernet.....\$31.00
971 LaGaria Pinot Grigio.....\$29.00	327 Blackstone Merlot.....\$26.00	295 Layer Cake Chardonnay.....\$32.00	324 Black Opal Cab/Shiraz.....\$30.00
294 Rodney Strong "Chalk Hill" Chardonnay.....\$38.00	311 Angels Share Two Hands Shiraz .....\$65.00	205 Lot 205 No.1 Red.....\$23.00	326 Rodney Strong Alexander Valley Cab..\$40.00
328 Layer Cake Malbec.....\$34.00	307 Raymond Lot No.3 Merlot.....\$34.00	305 Moscato D'Asti .....\$29.00	304 Korbel Brute Champagne.....\$27.00

### White Wines By The Glass

294 Rodney Strong Chardonnay \$9.25	296 Clos Du Bois Chardonnay \$7.00
315 Bliss Sauvignon Blanc \$7.00	971 LaGaria Pinot Grigio \$7.50
331 Dr. L Reisling \$7.25	102 Berringer White Zinfandel \$5.00



### Red Wines By The Glass

306 Clos Du Bois Cabernet \$8.00	307 Raymond Merlot \$8.25
198 Arnacio Pinot Noir \$7.00	324 Black Opal Shiraz/Cab \$7.75
328 Layer Cake Malbec \$8.25	205 Lot 205 No. 1 Red \$6.00
327 Blackstone Merlot \$7.00	326 Rodney Strong Cabernet \$8.25

## Cocktails

Bloody Mary \$7.50	Blue Hawaiian \$7.75	Chocolate Martini \$8.25	Blue Cheese Martini \$9.25
Coffee Beignet \$8.25	Margarita \$7.50	Cosmopolitan \$8.25	Lemon Drop Martini \$8.75
Irish Coffee \$7.50	Long Island Tea \$10.75	Bright Star Long Island Tea \$17.00	Bright Star Bailey's \$7.25
Bright Star Baileys \$7.25	Midnight Lady \$8.25	White Russian \$7.75	Appletini \$8.25
Caramel Apple Martini \$8.75	Hypnotiq Malibu Martini \$8.25	Tequila Sunrise \$5.75	Mudslide \$7.75
Margarita Gold \$9.00	Screwdriver \$7.25	Salty Dog \$7.25	Absolut Stress \$8.25

## Beer

Bud	Bud Light	Coors	Coors Light	Samuel Adams
Miller	Miller Light	New Castle	Heineken	Michelob Ultra
Amstel Light	Corona	Yueng Ling	Guinness	Coors NA (non alcohol)
		Corona Light	Grolsch	