

AMELIA ISLAND, FL  
**DINING**  
**MONTH**  
SAVOR & STAY

**September 1-30, 2025**

**Café Karibo**

**\$55 Dinner**

*per person*

**Choice of Appetizer**

**Karibo House Salad**

*Farm Fresh Spring Greens, Cucumbers, Onions,  
Strawberries, Carrots, Crumbled Feta Cheese,  
Toasted Walnuts and House Vinaigrette*

**Chilled Kale-Caesar**

*Chilled Romaine and Hydroponic Kale  
tossed in Home-made Caesar Dressing with  
Shaved Parmesan and Crispy Garbanzos*

**Choice of Entrée**

**Coquille**

**St. Jacques**

*Pan Seared Jumbo Sea  
Scallops with Shiitake  
Mushroom Cream in a Corn  
Tortilla Bowl over Smashed  
Red-Jacket Potatoes and  
Sauteed Seasonal Vegetables*

**Filet Mignon**

**with Gorgonzola**

*Char-Grilled Center Cut 6oz  
Angus Filet Mignon with Smashed  
Red-Jacket Potatoes, Sauteed  
Seasonal Vegetables, Demi-Glace  
and Crumbled Gorgonzola*

**Fresh Catch**

**of the Day**

*Parmesan Crusted over  
Coconut Scented Basmati  
Rice with Sauteed Seasonal  
Vegetables, Fried Rock  
Shrimp and Crabby Piccata  
Sauce*

**Choice of Dessert**

**Pumpkin Spiced**

**Home-Made Cheesecake**

*with Bailey's Chocolate-Coffee Drizzle*

**Key Lime Pie**

**Grandma's recipe**

*Ginger Snap Crusted with Wild Berry Sauce*

[AmeliaIsland.com/DiningMonth](http://AmeliaIsland.com/DiningMonth)

[#AmeliaDiningMonth](https://twitter.com/AmeliaDiningMonth)

*Available Tuesday – Saturday 5pm – 9pm | Sharing Charge \$15*

*Prix fixe does not include tax or gratuity.*



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