



Fashionably
Early Menu
\$22

Available
Monday-Friday
3-5pm
Saturday-Sunday
4-5pm

***Sunday 1/2 price bottles of
wine under \$100 & 25% off
Bottles over \$100***

FIRST COURSE (choice of)

LOBSTER BISQUE

SPICY CREOLE GUMBO

CAESAR SALAD grated parmigiano reggiano, croutons, asiago crisp

BABY GREENS watercress, feta toasted pine nuts dried cherries, honey balsamic vinaigrette

MAIN ENTREE (choice of)

PRETZEL CRUSTED TROUT frisee, haricot
vert, Yukon gold potatoes, bacon, whole
grain mustard vinaigrette

GRILLED ATLANTIC SALMON with two
seasonal sides

PETITE FILET WITH FRIED SHRIMP
(ADD \$5)
OR CRAB CAKE (ADD \$5) with two
seasonal sides

GRILLED RAINBOW TROUT with two
seasonal sides

SEASONAL SIDES

GRILLED ASPARAGUS WITH TOMATO-BASIL CRUDA

APPLE & CELERY ROOT SLAW

LOBSTER MAC N'CHEESE (ADD \$3.5)

FRENCH FRIES

WHIPPED YUKON GOLD POTATOES

PARMESAN-HERB ROASTED POTATOES

CHEF'S CHOICE FRESH VEGETABLE

DESSERTS \$2.5

CARROT CAKE

MIXED FRESH BERRIES

CHOCOLATE LAVA CAKE

FROZEN FLAVORS

APPLE CROUSTADE

VANILLA BEAN CRÈME BRULEE

COOKIE BOX

