



EASTER PRIX-FIXE \$42

FIRST COURSE

CHOICE OF

BABY GREENS SALAD

watercress, feta, toasted pine nuts,
honey balsamic vinaigrette

CAESAR SALAD

grated parmigiano reggiano, croutons,
asiago cheese crisp

MAINE LOBSTER BISQUE

cream, lobster, sherry, cayenne

SPINACH & WATERCRESS

red onion, toasted pistachios, parmigiano,
baby greens, sherry vinaigrette

FIRST COURSE

CHOICE OF

6 OZ CENTER CUT FILET

whipped yukon gold potatoes,
grilled asparagus, rosemary demi

SEARED GEORGES BANK SCALLOPS

lobster risotto, champagne buerre blanc

MESQUITE GRILLED ATLANTIC SALMON

leek fondue, potato sage gratin, mustard
vinaigrette

14 oz. BONE-IN PORK CHOP

cherry mostarda, roasted yukon, grilled
asparagus

JUMBO LUMP CRAB CAKES

creole remoulade, mango tartar sauce,
whipped yukon gold potatoes, grilled
asparagus

4 OZ CENTER CUT FILET W/ SEARED SEA SCALLOPS OR JUMBO LUMP CRAB CAKE

whipped yukon gold potatoes, grilled
asparagus

8 OZ FILET MIGNON (add \$8)

Choice of two seasonal sides

DESSERT

(CHOICE OF)

VANILLA BEAN CRÈME BRÛLÉE

LAVA CAKE

BERRIES & CREAM

APPLE CROUSTADE

