



# lunch

## \$20

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### FIRST COURSE

*Choice of:*

#### Lobster Bisque

#### Caesar Salad

parmigiano reggiano, garlic crouton

#### Baby Green Salad

dried cherries, feta, roasted pine nuts,  
cherry tomato, balsamic vinaigrette

### MAIN COURSE

*Choice of:*

#### Steak & Frites

5oz Top Sirloin, red wine demi, romesco  
sauce, thin cut fries

#### Roasted Salmon

bourbon maple glaze, yukon gold mashed  
potatoes, green bean with  
shallot jam, pecans

#### Blackened Chicken Penne

roasted red pepper cream, parmigiano  
reggiano, snow pea, leeks, shiitake  
mushrooms, cilantro, red pepper pesto

### FINAL COURSE

*Choice of:*

#### Chocolate Velvet Cake

crème anglaise, raspberry puree

#### Fresh Berries

crème anglaise

#### Strawberry Shortcake

lemon pound cake, strawberries,  
whipped cream





# dinner

## \$35

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### FIRST COURSE

*Choice of:*

#### **Maine Lobster Bisque**

##### **Caesar Salad**

parmigiano reggiano, garlic crouton

##### **Baby Green Salad**

dried cherries, feta, roasted pine nuts,  
cherry tomato, balsamic vinaigrette

### MAIN COURSE

*Choice of:*

#### **Jumbo Lump Crab Cakes**

yukon gold mashed potatoes,  
grilled asparagus

#### **6 oz Filet**

red wine demi, yukon gold mashed  
potatoes, grilled asparagus

#### **Roasted Salmon**

bourbon maple glaze, yukon gold mashed  
potatoes, green bean with shallot jam,  
pecans

#### **Seared Georges Bank Scallops**

lobster risotto, champagne beurre blanc

### FINAL COURSE

*Choice of:*

#### **Chocolate Velvet Cake**

crème anglaise, raspberry puree

#### **Fresh Berries**

crème anglaise

#### **Strawberry Shortcake**

lemon pound cake, strawberries,  
whipped cream

