



Dinner Menu

3-courses for \$38

Choice of Appetizer

Caesar Salad

Parmigiano Reggiano, house made croutons, Asiago crisp

Baby Greens Salad

Feta cheese, toasted pine nuts, dried cherries, tomatoes, honey balsamic vinaigrette

Bowl of Soup

Maine Lobster Bisque, Spicy Creole Gumbo

Spicy Tuna Roll

Cucumber, yuzu mayo, sriracha

Choice of Entrée

Blackened Chicken Penne Pasta

Roasted red pepper cream, cremini mushrooms, snow peas, leeks, sun dried tomato pesto, garlic toast

Mesquite Grilled Fish, Chef's Choice

Whipped Yukon gold potatoes and grilled asparagus

Seafood Mixed Grill

Blackened shrimp & scallop, salmon, jumbo lump crab cake, whipped Yukon gold potatoes, grilled asparagus, creole remoulade, mango tartar sauce

Choice of Dessert

Apple Croustade

Delicate pastry crust, granny smith apples, golden raisins, Vanilla bean ice cream and bourbon maple syrup

Milk Chocolate Mousse

Dark Chocolate cup, Chantilly whipped cream, shaved Chocolate, fresh raspberry

Vanilla Bean Cheesecake

Chef's seasonal accompaniments

Menu subject to change without notice, no substitutions. Not valid with any other offers or discounts.