



3-COURSE DINNER MENU

FIRST COURSE



New England Clam Chowder
Housemade Herb Cracker

Lobster & Shrimp Taquitos
Salsa Verde, Lime Cream, Tomato,
Guacamole. Chives

Tuna Poke Nachos
Crispy Wontons, Chipotle & Avocado Wasabi Aioli, Toasted Sesame Seeds,
Pickled Seaweed, Cilantro

ENTRÉE COURSE



Grilled Salmon Veracruz
Red Rice, Grilled Corn, Guajillo Chimichurri

Fish & Chips
Wild Alaskan Cod, Pale Ale Beer Batter, Coleslaw, French Fries, Tartar Sauce

Seafood Linguine
Gulf Shrimp, Sea Scallops, Manila Clams, Basil Pesto, Garlic Butter, Tomatoes,
Parmesan Crumbs

Filet Mignon
Yukon Gold Mashed Potatoes, Asparagus, Béarnaise Sauce

DESSERT



Crème Brulee
Fresh Berries

Trio of Sorbets
Today's Daily Selection

Warm Chocolate Brownie Custard
Banana Rum Caramel, Chocolate Sauce, French Vanilla Ice Cream
Toasted Walnuts

\$50/per person plus tax and gratuity

Optional Wine Flight ... 20
Optional Beer Flight ... 15

David Maskello
General Manager

William DeMars
Executive Chef