



3-COURSE MENU

FIRST COURSE



New England Clam Chowder
Housemade Herb Cracker

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

Crispy Brussels Sprouts
Parmesan cheese, chili flakes, mint, lemon

ENTRÉE COURSE



Mesquite Grilled Salmon
Garlic Roasted Fingerling Potatoes, Artichokes, Spinach, Sweet Onions, Parsley Vinaigrette

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

New York Strip Steak, 12 oz.
Yukon Gold Mashed Potatoes, Asparagus
Add a 6 oz. Lobster Tail ... 26

DESSERT



Crème Brulee
Fresh Berries

New York Cheesecake
Sundried Cherry Sauce, Whipped Cream

Trio of Sorbets
Today's Daily Selection

OPTIONAL WINE & BEER FLIGHT

Wine Flight ... 20
Bianchi Chardonnay
Willakenzie Estate "Giselle" Pinot Noir
Martin Ray Cabernet Sauvignon

Beer Flight ... 15
Smog City from LA Wit Lover Belgian White
Abita Andygator Maibock
Lost Coast Revenant IPA
Left Hand Milk Stout

\$55/per person

David Maskello
General Manager

William DeMars
Executive Chef