DINNER

STARTERS
ROASTED CORN SOUP
peppino peppers, cilantro oil

GREEK SALAD
tomatoes, cucumbers, bell peppers, feta cheese, olives, red wine vinaigrette

SMOKED CHICKEN WINGS
barbecue hickory glaze, blue cheese dressing

TUNA CARPACCIO
fennel salad, lemon vinaigrette

CLASSICS
BAKED FRENCH ONION SOUP
gruyere cheese, herb crostini

"CAESAR" SALAD
hearts of romaine, focaccia crostini, parmesan cheese

GARDEN SALAD
mesclun greens, cherry tomatoes, balsamic vinaigrette

SHRIMP COCKTAIL
horseradish cocktail sauce, marie-rose sauce

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ESCARGOTS À LA BOURGIGNONNE
garlic pansey butter

ENTRÉES
FARFALLE PUTTANESCA
tomato, onion, garlic, capers, anchovies

GRILLED SHRIMP
crab meat, truffle risotto

GINGER GLAZED Haddock
toasted cashews, vegetable coucous

GRILLED PORK CHOP
sweet potato mash, sautéed string beans, apple cider jus

ROASTED BEEF TENDERLOIN
potato wedges, asparagus, peppercorn sauce

VEGETABLE CURRY
basmati rice, coconut milk, spices, naan bread

CLASSICS
FISH OF THE DAY*
chef's choice of vegetables

ROASTED CHICKEN BREAST
thyme jus

NEW YORK STRIP LOIN
herb butter or green peppercorn sauce

SPAGHETTI BOLOGNESE
beef ragu, roasted garlic, san marzano tomatoes, pecorino romano, basil

CHOF'S RECOMMENDATION
STARTER SALAD
tomatoes, cucumbers, bell peppers, feta cheese, olives, red wine vinaigrette

ENTRÉE
GRILLED SHRIMP
crab meat, truffle risotto

SELECTS
WHOLE MAINE LOBSTER
1.25 lbs. - 1.5 lbs. grilled, or steamed, served with drawn butter or fresh garlic-herb butter $29.95

CHOPS GRILLE FILET MIGNON*
4 ounces of roasted beef tenderloin with your choice of sauce $16.95

SURF AND TURF*
6 ounce maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce $34.95

includes choice of baked potato, marinated vegetables, rice or seasonal vegetables

10% gratuity will be added

DESSERTS

BABA AU RHUM
vanilla custard cream, raisins

VANILLA & BOURBON WHIPPED CREAM
crispy meringue, fresh strawberry sauce

ESPRESSO CHOCOLATE CAKE
coffee cream, toasted hazelnuts

CLASSICS
CRÈME BRÛLÉE
vanilla custard, caramelized sugar

APPLE PIE À LA MODE
vanilla ice cream

NEW YORK CHEESECAKE
vanilla ice cream

ROYAL CHOCOLATE CAKE
dulce de leche, chocolate fudge

ARTISAN CHEESE PLATE
flip and date compote, dried fruit bread

SEASONAL FRUIT MEDLEY
hand-cut selection of fruits

ICE CREAM
vanilla, strawberry, chocolate

NO SUGAR ADDED ICE CREAM
vanilla, strawberry, chocolate