

3 COURSE PRIX-FIXE



\$29.95  
per person

FIRST COURSE

**FRIED OYSTERS REMOULADE**

**MAINE LOBSTER BISQUE**

**CLASSIC CAESAR SALAD**

**CHOPPED BAKED CLAMS**

**LUMP CRAB CAKE** (add \$7)

MAIN

**MACADAMIA CRUSTED BRONZINI FILET**

Vegetable Farro

**PRIME RIB OF BEEF, PETITE CUT**

Horseradish Cream, Au Jus, Fries

**PAN ROASTED MARINATED HALF CHICKEN**

Grilled Asparagus

**SESAME CRUSTED AHI TUNA, RARE**

Hoisin Glaze, Shrimp Dumplings, Wakame

**TWIN LOBSTER TAILS, SOUTH AFRICAN**

Burnt Broccoli (add \$20)

DESSERT

**CARROT CAKE    MARBLE CHEESECAKE**

**OREO ICE CREAM**

**WINE BOTTLE SPECIALS \$32**

(ask your server for selections)

No substitutions, not valid with any other offers or discounts. No coupons or birthday certificates may be applied to this menu.  
Saturday 5/4/19 entire party must be seated by 6:30pm to receive this menu.

