

First Course

SOUP DU JOUR

prepared fresh daily

CANDY APPLE SALAD

Mixed Greens Granny Smith Apples Candied Pecans Goat Cheese Craisins
Mandarin Oranges Heirloom Beets Cranberry Beet Vinaigrette

BAKED CLAMS

Lemon thyme breadcrumbs

ARTHUR AVE MEATBALLS

Mom's marinara whipped ricotta

Main Course

CATCH OF THE DAY

Pan seared fresh fish filet. served with cous cous and spinach

GRILLED RIB EYE *(add 16)*

16 oz rib eye served with red smashed potatoes and Brussels sprouts

Add lobster Tail *(add 20.00)*

FRENCH LOBSTER PASTRY

Maine Lobster Herb Ricotta Lobster Bisque Sauce Puff Pastry Shell

CHICKEN BASILCO

French cut chicken topped with oven roasted tomatoes, basil and garlic.

Served with polenta, spinach and a white wine lemon sauce

RIGATONI ALLA VODKA

Prosciutto Plum Tomatoes Peas Basil

Pink Vodka Sauce

Add grilled chicken 6 shrimp 9

DESSERT

TARTUFO

Chocolate and vanilla ice cream with raspberry ripple center

FLOURLESS CHOCOLATE TRUFFLE TORTE

gluten free – fresh whipped cream a la mode +2

MARSCARPONE CHEESECAKE

Graham cracker crumble

Topped with graham cracker crumble