

**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

**THAI MUSSELS POT (add 9)**

11lb of fresh mussels in a coconut cream sauce with fresh basil

**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)

**PUMPKIN CHEESECAKE**

Graham cracker crumble

Topped with graham cracker crumble (add cinnamon ice cream +2)