



Fall Restaurant Week

Sunday, November 2nd through Sunday, November 9th

\$39.00

Per Person + Tax & Gratuity

APPETIZERS

OUR FAMOUS LOBSTER BISQUE (+ \$4.95)

FRIED CALAMARI SERVED WITH MARINARA SAUCE

BANG BANG SHRIMP WITH THAI CHILI AIOLI

BURNT ENDS SKILLET (+ \$5.95)

Brisket, Bacon Habanero Glaze & Sesame Seeds

JACKSON HALL FALL SALAD

Mixed Greens, Sliced Apples, Walnuts, & Goat Cheese Served with a Raspberry Vinaigrette

FRIED ZUCCHINI STICKS

Served with Marinara Sauce

LOBSTER MUSSELS (+ \$5.95)

P.E.I. Mussels in a Lobster Sherry Sage Sauce with Chunks of Lobster

ENTRÉES

ULTIMATE CHICKEN FRANCESE

Egg Battered Chicken in a Cherry Pepper Infused Francese Sauce Topped with Melted Mozzarella Cheese Served over Linguine

CHICKEN PENNE ALA VODKA

Sautéed Chicken, Spinach, & Prosciutto in a Pink Cream Sauce

LAND & SEA

12 oz. Skirt Steak & Jumbo Shrimp Served with Asparagus & Mashed Potatoes

JUMBO SHRIMP OVER LOBSTER RISOTTO (+ \$5.95)

Six (6) Jumbo Shrimp Served over a Creamy Lobster Risotto

ST. LOUIS RIBS (1/2 RACK)

BBQ, Coleslaw, & Sweet Potato Fries with Maple Aioli

LOBSTER BOMB (+ \$8.95)

Homemade Bread Bowl Filled with Our Famous Lobster Bisque, 1/2 Lb. of Lobster Meat, & More Lobster Bisque on Top

CHOOSE FROM ONE OF OUR 8 LOBSTER ROLL STYLES (+ \$6.95)

Served with Fries, Pickles, & Cole Slaw

LOBSTER-CADO SALAD (+ \$6.95)

New England Lobster on a Bed of Lettuce with Bacon, Cucumber, Tomato, & Avocado with Avocado Ranch Dressing

DESSERT

CHOCOLATE MOUSSE CAKE • CREAMY NY CHEESECAKE • CARROT CAKE

NO SUBSTITUTIONS OR MODIFICATIONS

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.