
Nautilus Cafe's Restaurant Week Menu

THREE COURSE PRIX-FIXE DINNER
SUNDAY, APRIL 27 – SUNDAY, MAY 4

Appetizers

CHOPPED BAKED CLAMS

CLASSIC CAESAR SALAD

LOBSTER BISQUE BUTTERNUT SQUASH SOUP

ARUGULA SALAD

Pignolis, Lemon, EVO, Parmesan, Strawberries

Mains

ROAST PRIME RIB 14oz

Au Jus, Horseradish Cream, Mashed Potatoes 46

BRAISED PORK SHANK

Gravy, Mashed Potatoes 46

GRILLED VEAL LOIN CHOP

Peppers, Onions, Mushrooms, Haricot Verts 46

BROOK TROUT SAUTE MEUNIÈRE

Shrimp, Crab, Capers, Lemon, Asparagus 39

ST. PETER'S FISH MACADEMIA CRUSTED

Citrus Beurre Blanc, Asparagus 39

SWORDFISH THICK-CUT

Maitre D'Hotel, Butter, Broccoli 46

PAN SEARED ATLANTIC SALMON

Pesto Crusted, Roasted Cauliflower 39

Desserts

CHOCOLATE MOUSSE CAKE

LIMONCELLO CAKE CHEESECAKE

WINE BOTTLE SPECIALS \$42

(ask your server for selections)

NO SUBSTITUTIONS PLEASE. Not valid with any other offers/discounts. No coupons or birthday certificates may be applied to this menu. Price excludes tax and gratuity. Due to high credit card fees, payments in cash are greatly appreciated. CLOSED MONDAYS.



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