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# *Nautilus Cafe's Restaurant Week Menu*

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

## *Appetizers*

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CHOPPED BAKED CLAMS  
CLASSIC CAESAR SALAD  
LOBSTER BISQUE   BUTTERNUT SQUASH SOUP  
ARUGULA SALAD  
Pignolis, Lemon, EVO, Parmesan, Strawberries

## *Mains*

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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*

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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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