

~ Restaurant Week ~
\$46

Long Island Clam Chowder

Harvest Salad

nixed field greens, cucumber, tomato
red onion, balsamic dressing

Shrimp & Corn Fritter

lightly fried shrimp & corn fritters
tangy dipping sauce

Sauteed Mussels Bianco

white wine & garlic broth

Entree

Organic Breast of Chicken

sauteed Bell & Evans breast, piped sweet potato
green bean duo, chive cream sauce

* Pan Seared Salmon

pan seared fillet, jasmine rice
sauteed mixed vegetable, teriyaki glaze

* Grilled Filet Mignon (Add \$10.95)

9 oz. grass fed Black Angus, scalloped potato
roast baby carrots, merlot demi-glace

Crab Stuffed Grouper

crab stuffed fillet, vegetable risotto
sauteed broccoli, lemon beurre blanc

* New Zealand Lamb Rack (Add \$10.95)

three grass fed double chops
mashed potato, roast baby carrots
mint demi-glace

Veal Osso Bucco

slow roasted served over mashed potato
sauteed broccoli, red wine au-jus

Dessert

Chef's selection

* This menu item consists of, or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or under cooked meats, fish, shellfish, or fresh shell eggs may increase risk of food borne illness especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy

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