



3 COURSE PRIX-FIXE

\$37 - \$44
per person

FIRST COURSE

CHOPPED BAKED CLAMS SOUP DU JOUR

PARMESAN CRUSTED SEA SCALLOPS

CAESAR SALAD

ARUGULA SALAD

Lemon, Pine Nuts & Parmesan

MAIN

SEAFOOD STUFFED FILET OF SOLE

Lemon Beurre Blanc, Asparagus \$37

SLOW ROASTED PRIME RIB 12oz

Au Jus, Mashed Potatoes \$44

GRILLED ICELANDIC CODFISH

Artichokes, Tomatoes, Capers \$37

PISTACHIO CRUSTED BRONZINO

Pesto Butter, Creamed Spinach \$37

LEMON & HERB ROASTED HALF CHICKEN

Burnt Broccoli \$37

GRILLED LOIN VEAL CHOP

Mushrooms, Peppercorn Sauce \$44

NOVA SCOTIA HALIBUT SAUTÉED

Crab & Lobster Sauce, Asparagus \$44

DESSERT

CHOCOLATE MOUSSE CAKE

CARROT CAKE CHEESECAKE

SELECT WINES BY THE BOTTLE \$39

(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.

Saturday 4/29/23 this menu available 4:30-6:30PM only (last reservation to receive this menu 6:00PM).

NO PLATE SHARING. MENU ITEMS SUBJECT TO CHANGE. DINE-IN ONLY. Closed Monday 4/24/23.

