

MARCH 17TH - 24TH



THREE COURSE
PRIX-FIXE

\$28.95 pp

FIRST COURSE

FRIED OYSTERS REMOULADE
NAUTILUS CAESAR SALAD
CHOPPED BAKED CLAMS
CRAB & ASPARAGUS BISQUE

MAIN

BRAISED BEEF SHORT RIB

Demi Glace, Fries

PAN SEARED ORANGE ROUGHY

Vegetable Red Quinoa

EVERYTHING BAGEL AHI TUNA

Rare, Hoisin, Dumplings, Wakame

TWIN SOUTH AFRICAN LOBSTER TAILS

Burnt Broccoli (add +20)

LEMON HERB ROASTED CHICKEN

Grilled Asparagus

DESSERT

OREO ICE CREAM CARROT CAKE

BLACK & WHITE MOUSSE CAKE

WINE SPECIALS BY THE BOTTLE \$32

(ask your server for daily selections)

(Saturday- must be seated by 6:45 pm to receive this menu)

No substitutions, not valid with any other offers, coupons or discounts.