



\$29
per person

FIRST COURSE

CRAB & ASPARAGUS CHOWDER
CHOPPED BAKED CLAMS
KALE CAESAR SALAD
WATERMELON FETA SALAD

MAIN

BRAISED BONELESS BEEF SHORT RIB
Demi Glace, Mashed Potatoes

BRONZINO MACADAMIA CRUSTED
Cauliflower Rice

GRILLED ATLANTIC SALMON
Pesto Compound Butter, Asparagus

CHICKEN BREAST MADEIRA
Pan Gravy, Mushrooms, Spinach, Fontina

TWIN SOUTH AFRICAN LOBSTER TAILS*
Burnt Broccoli *(ADD \$20)

DESSERT

CARROT CAKE MARBLE CHEESECAKE
OREO ICE CREAM
BLACK & WHITE MOUSSE CAKE

SELECT WINES BY THE BOTTLE \$34
(ask your server for selections)

No substitutions, not valid with any other offers or discounts. No coupons, gift cards or birthday certificates may be applied to this menu. Saturday 10/6/18, entire party must be seated by 6:30pm to receive this menu, w/ reservations.

