

3 COURSE PRIX-FIXE



\$29.95
per person

FIRST COURSE

FRIED OYSTERS REMOULADE

CRAB & ASPARAGUS BISQUE

TRADITIONAL CAESAR SALAD

CHOPPED BAKED CLAMS BURRATA CAPRESE (add \$5)

MAIN

BROOK TROUT ALMONDINE

Farro, Spinach, Peppers

PRIME RIB OF BEEF, PETITE CUT

Horseradish Cream, French Fries

PAN ROASTED HALF CHICKEN

Grilled Asparagus

EVERYTHING CRUSTED TUNA RARE

Shrimp Dumplings, Hoisin Glaze, Wakame

TWIN SOUTH AFRICAN LOBSTER TAILS

Burnt Broccoli (add \$20)

DESSERT

CARROT CAKE BLACK & WHITE MOUSSE CAKE

MARBLE CHEESECAKE OREO ICE CREAM

WINE BOTTLE SPECIALS \$32 (ask your server for selections)

No substitutions, not valid with any other offers or discounts. No coupons or birthday certificates may be applied to this menu.
Closed Tuesday 1/29/19. Saturday 2/2/19 entire party must be seated by 6:30pm to receive this menu.

