
RESTAURANT WEEK

LUNCH
MENU \$15

FIRST COURSE

Choice of:

Baby Greens Salad

feta, toasted pine nuts, honey balsamic vinaigrette

Caesar Salad

parmigiano reggiano, croutons, asiago cheese crisp

New England Clam Chowder

Lobster Bisque

cream sherry, tomato, lobster (add \$1)

MAIN COURSE

Choice of:

Grilled Shrimp Salad

mixed greens, tortilla, mango, black bean, dried banana, roasted chili vinaigrette

Grilled Atlantic Salmon

lobster risotto, grilled asparagus

Pretzel Crusted Trout

herb roasted potatoes, haricot vert, frisée, bacon mustard vinaigrette

4 oz. Petite Filet

rosemary demi, whipped yukon gold potatoes, grilled asparagus (add \$4)

RESTAURANT WEEK

DINNER
MENU \$33

FIRST COURSE

Choice of:

Caesar Salad

parmigiano reggiano, croutons, asiago cheese crisp

Baby Greens Salad

feta, toasted pine nuts, honey balsamic vinaigrette

Spicy Creole Gumbo

New England Clam Chowder

Lobster Bisque (add \$1)

MAIN COURSE

Choice of:

Jumbo Lump Crab Cakes

creole remoulade, mango tartar sauce, whipped yukon gold potatoes, grilled asparagus

Pretzel Crusted Trout

herb roasted potatoes, haricot vert, endive, bacon mustard vinaigrette

Mesquite Grilled Atlantic Salmon

lobster risotto, grilled asparagus

6 oz. Center Cut Filet

rosemary demi, whipped yukon gold potatoes, grilled asparagus (add \$5)

8 oz. Lobster Tail

choice of two sides (add \$10)

FINAL COURSE

Choice of:

Vanilla Bean Crème Brûlée


raspberries, crisp sugar crust

Apple Croustade

cinnamon ice cream, bourbon maple syrup

Chocolate Mousse Cake

crème anglaise, raspberries



*Ask your server how to get \$15 off
your next visit by joining our email club.*