

Lunch - \$15

Offered Mon-Sat 11am-4pm

FIRST COURSE choice of:

Caesar Salad - grated parmigiano reggiano, croutons, asiago cheese crisp

Baby Greens - feta, toasted pine nuts, honey balsamic vinaigrette

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, frisee, bacon mustard vinaigrette

Dinner - \$33

FIRST COURSE choice of:

Caesar Salad - grated parmigiano reggiano, croutons, asiago cheese crisp

Baby Greens - feta, toasted pine nuts, honey balsamic vinaigrette

Spicy Creole Gumbo

New England Clam Chowder

Lobster Bisque - cream, sherry, tomato, lobster (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

FINAL COURSE choice of:

Vanilla Bean Crème Brulee - raspberries, crisp sugar crust

Apple Croustade - cinnamon ice cream, bourbon maple syrup

Chocolate Mousse - Cake crème anglaise raspberries