

DINNER MENU - \$33

FIRST COURSE CHOOSE FROM

CAESAR SALAD parmigiano reggiano, garlic croutons, asiago cheese crisp, anchovies

BABY GREENS sun dried cherries, pine nuts, parmigiano reggiano, balsamic vinaigrette

WEDGE SALAD maytag blue cheese, spiced pecans, applewood smoked bacon, tomato, red onion, buttermilk blue cheese dressing

CHICKEN TORTILLA SOUP

MAIN COURSE CHOOSE FROM

MESQUITE PLANK SALMON bourbon maple glaze, whipped yukon gold potatoes, green beans with pecans

14 OZ. COMPART FAMILY FARMS BONE-IN DUROC PORK CHOP green beans with pecans, whipped yukon gold mashed potatoes

SEARED GEORGES BANK SCALLOPS lobster risotto, champagne beurre blanc

JUMBO LUMP CRAB CAKES whipped yukon gold mashed potatoes, grilled asparagus

6 OZ. CENTER CUT FILET MIGNON rosemary demi, whipped yukon gold mashed potatoes, grilled asparagus (add \$4)

THIRD COURSE CHOOSE FROM

CHOCOLATE VELVET CAKE

NEW YORK STYLE CHEESECAKE

VANILLA BEAN CRÈME BRÛLÉE