



## First Seating Menu

Served 5pm to 5:30 pm

\$25 for 3 Courses

*From Menu Below Choose 2 Courses from Soup, Salad, Appetizer. Third Course is Entrée.*

### Appetizers

<b>Beef Carpaccio</b>	Raw Paper Thin Filet Mignon, Diced Red Onions, Capers, Pecorino Romano Cheese, Field Greens and Horseradish Sauce
<b>Sweet Potato Chips</b>	Deep Fried Sliced Sweet Potatoes with Warm Blue Cheese Dipping Sauce
<b>Baked Brie</b>	Oven Baked Brie on Puff Pastry with Strawberries and Grapes. Topped with Raspberry Coulis
<b>Mussels</b>	Prince Edward Island Mussels sautéed in Tomato, Garlic, Onion, Basil and Blue Cheese in Red Sauce
<b>Chicken Wings</b>	Choice of Sweet Ginger Garlic Chili Sauce, Buffalo, or Raspberry BBQ served with Blue Cheese and Celery

### Soup and Salads

<b>Soup of the Day</b>	
<b>Caesar Salad</b>	Romaine Lettuce, Shredded Parmesan Cheese Croutons tossed with Classic House Made Creamy Dressing
<b>House Salad</b>	Field Greens, Tomatoes, Onions, Cucumbers, Dried Cranberries and Walnuts Tossed with Champagne Honey Basil Vinaigrette.

### Entrees

<b>Cheese Burger</b>	Ground Chuck Burger topped with Cheddar Cheese, Lettuce, Tomato and Onion on a Kaiser Roll
<b>Chicken Sandwich</b>	Grilled Chicken with Lettuce, Tomato, Onion, Bacon, BBQ Sauce, and Cheddar Cheese.
<b>Veggie Burger</b>	With Onions, Bell Peppers, Carrots, Walnuts, Black Beans and Rice, Lettuce and Tomato
<b>Chicken Francaise</b>	Lemon Thyme infused Egg battered Chicken with Citrus Vin Blanc. Served with Mashed Potatoes and Broccoli.
<b>Shrimp and Crab Cake</b>	Pan Seared Jumbo Lump Crab Meat and Shrimp with Roasted Red Pepper Coulis served with Asparagus and Whipped Potatoes
<b>Grouper</b>	Pan Fried Panko Encrusted Grouper Filet over Creamy Risotto and Sautéed Spinach. With Crab Tomato Basil Vin Blanc then finished with Micro Greens
<b>North Atlantic Salmon</b>	Grilled North Atlantic Salmon with Fresh Herb Compound Butter with Rice, Broccoli and Blood Orange Balsamic Glaze
<b>Flat Iron</b>	Grilled Creek Stone Natural Black Angus with Onion Fritters and Cabernet Demi served over Whipped Potatoes with Sautéed Asparagus
<b>Shrimp Scampi</b>	Shrimp, Garlic and Lemon Butter in White Wine, Grape Tomato and Basil over Linguini with Parmesan Cheese
<b>Pasta</b>	Linguini with your Choice of Sauce: <i>Chunky Home Style Marinara Sauce, Oil and Garlic or Vodka Blush.</i>
<b>Pasta Primavera (V)</b>	Sautéed Mushrooms, Spinach, Garlic, Broccoli and Asparagus. <i>Marinara or Oil and Garlic served over Linguini or Risotto</i>