



First Seating Menu

Served 5pm to 5:30 pm

\$30 for three courses.

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

Appetizers

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

Soup and Salads

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

Entrees

- Cheese Burger** Ground Chuck Burger topped with Cheddar Cheese, Lettuce, Tomato and Onion on a Kaiser Roll
- Chicken Sandwich** Crispy Fried Chicken with Swiss Cheese. Lettuce, Tomato, Onion, Bacon, and Mayo.
- Beyond Burger** With Onions, Bell Peppers, Carrots, Walnuts, Black Beans and Rice. Served on Brioche Bun With Lettuce, Tomato and Onion
- Chicken Cape May** Marinated Boneless Chicken topped with Lump Crabmeat and broiled with Panko Crust with Beurre Blanc. Served with Risotto and Green Beans
- Shrimp and Crab Cake** Pan Seared Jumbo Lump Crab Meat and Shrimp with Roasted Red Pepper Coulis served with Green Beans and Whipped Potatoes
- North Atlantic Salmon** Pan Seared North Atlantic Salmon with Blue Cheese, Baked Mashed Sweet Potato, Green Beans and finished with Maple Vin Blanc
- Flat Iron** Grilled Creek Stone Natural Black Angus with Onion Fritters and Cabernet Demi served over Whipped Potatoes with Green Beans.
- Shrimp Gnocchi** Brown Butter, Sautéed Shrimp, Garlic with Parmesan Gnocchi and Spinach

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