



FLAVOR 4 -COURSE DINNER
\$49

FIRST COURSE

SHRIMP COCKTAIL
Spicy Cocktail Sauce

SECOND COURSE

CHOICE OF ONE

CAESAR Salad Rustic Croutons Anchovy

WEDGE Salad Tomatoes Blue Cheese
Maple-Pepper Bacon

CUP OF SOUP of the DAY

CUP OF MAINE LOBSTER BISQUE

THIRD COURSE

CHOICE OF ONE

FILET MIGNON MAISON & SHRIMP

Two 3-4 oz Filets, Asparagus, Two Grilled Shrimp, Béarnaise, Baked Potato or Baked Sweet Potato

GRILLED RIBEYE 8oz & CRABCAKE

Topped with Béarnaise Sauce,
Baked Potato or Baked Sweet Potato

NORTHERN ATLANTIC SALMON

Seared, Maitre D' Butter, Green Beans,
Garlic-Mashed Potatoes

FILET MIGNON 6oz

Baked Potato or Baked Sweet Potato

FOURTH COURSE

CHOICE OF ONE

CRÈME BRULEE

Fresh Vanilla Bean Custard, Caramelized Sugar

BELGIAN CHOCOLATE MOUSSE CAKE

Chocolate Sauce, Whipped Cream



NO SHARING – NO SUBSTITUTIONS, PLEASE. (DRINKS SALES TAX & GRATUITY NOT INCLUDED)
This menu is not available in conjunction with any other special promotion, discount and/or offer.
Not Valid for Private Dining Events. Not available on select holidays or holiday weekends.