

Restaurant Week 2012

Lunch Menu \$20.12

Appetizers

French Onion Soup

Smoked Salmon, Shallots, Capers, Tomato, Cucumber,
Bagel Chips and Horseradish Sauce

Main Courses

Herb Crusted Sautéed Chicken with Melted Feta Cheese, Kalamata Olives,
Tomatoes, Spinach, Pepperoncini, Red Onion and Red Wine Vinaigrette

Grilled Bistro Steak with Melted Bleu Cheese, Bourbon Sauce, Fresh Asparagus
and Scallion Smashed Potatoes

Cornmeal Crusted Brook Trout with Horseradish Potatoes, Broccoli and
Tomato and Lump Crab Butter

Desserts

Flourless Chocolate Cake with Chocolate Sauce

Raspberry or Mango Sorbet

No Substitutions Please

Restaurant Week 2012

Dinner Menu \$35.12

Appetizers

French Onion Soup

Baked Oysters with Spinach, Parmesan and Hollandaise

Smoked Salmon, Shallots, Capers, Tomato, Cucumber,
Bagel Chips and Horseradish Sauce

Main Courses

Half Roasted Free Range Organic Chicken
Gremolata Mashed Red Skin Potatoes, Broccoli and Demi Glace

Grilled Bistro Steak and Jumbo Lump Crab Cake
With Whipped Potatoes and Snow Peas

Pan Seared Wild Rockfish
Over Lobster Edamame Succotash and Red Pepper Coulis

Dessert

Flourless Chocolate Cake with Chocolate Sauce

Raspberry or Mango Sorbet

No Substitutions Please