



3 COURSE PRIX-FIXE

\$35  
per person

FIRST COURSE

- FRIED OYSTERS REMOULADE**
- MAINE LOBSTER BISQUE**
- CHOPPED BAKED CLAMS**
- TRADITIONAL CAESAR SALAD**
- MARINATED SEAFOOD SALAD (add \$7)**

MAIN

- ROASTED LEMON & HERB HALF CHICKEN**  
Toasted Broccoli
- PAN SEARED AHI TUNA**  
Served Rare, Hoisin Ponzu Glaze, Shrimp Dumplings Wakame
- BRAISED BONELESS BEEF SHORT RIB**  
Pan Gravy Mashed Potatoes
- ROASTED HALF LONG ISLAND DUCKLING**  
Port Wine Raspberry Sauce, Jasmine Rice
- BRONZINI FRANCAISE STYLE & BABY SHRIMP**  
Lemon Beurre Blanc, Asparagus
- PRIME RIB OF BEEF, PETITE CUT**  
Horseradish Sauce, Au Jus, Mashed Potatoes (add \$10)

DESSERT

- CARROT CAKE**
- MARBLE CHEESECAKE**
- OREO® COOKIE ICE CREAM**

**SELECT WINE BOTTLE SPECIALS \$38**  
(ask your server for selections)

**NO SUBSTITUTIONS**, not valid with any other offers or discounts. No coupons or birthday certificates may be applied to this menu.  
Saturday 11/13/21 entire party must be seated by 6:00pm to receive this menu. DINE-IN ONLY.

