

\$39.95^{*}-\$46[°] per person

THREE COURSE PRIX-FIXE

April 7th - 14th

Appetizers

ARUGULA SALAD Pine Nuts, Lemon, Shaved Parmesan

NAUTILUS CHOPPED BAKED CLAMS LOBSTER CAESAR SALAD SOUP OF THE DAY JUMBO SHRIMP COCKTAIL (add+\$5)



PAN SEARED ATLANTIC SALMON Lobster Sauce, Burnt Broccoli 46

MACADAMIA CRUSTED ST PETER'S FISH Lemon-Chive Beurre Blanc, Asparagus 39

> SLOW ROASTED PRIME RIB 16oz Au Jus, Potato Mash 46

GRILLED ATLANTIC SWORDFISH Herb Butter, Asparagus 46

GRILLED VEAL LOIN CHOP Mushroom Demi Glace, Potato Mash 46



CHOCOLATE MOUSSE CAKE CARROT CAKE MARBLE CHEESECAKE OREO ICE CREAM

*NO SUBSTITUTIONS PLEASE. Not valid with any other offers/discounts. No coupons or birthday certificates may be applied to this menu. Price excludes tax and gratuity. Due to high credit card fees, payments in cash are greatly appreciated.



This menu not offered after 6:30pm, Saturday, April 13th.

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