

ALMOST SHOW TIME

Three Course Prix Fixe Menu \$50 PER PERSON

(Includes one Glass of House Wine or Beer)

STARTERS

Clam Chowder

Fresh Georges Bank Clams, Bacon & Potatoes

Corn & Yellow Pepper Soup

Cashew Cream, Chopped Cilantro, Toasted Almonds

Baby Iceberg Wedge Salad

Crumble Blue Cheese, Smoked Bacon, Grape Tomatoes, Blue Cheese Dressing

Caesar

Crisp Romaine, Classic Caesar Dressing, Ciabatta Croutons, Parmesan Crisp

MAINS



NY Strip Steak*

Fingerling Potatoes, Asparagus, Oyster Butter, Balsamic Steak Sauce

Ancho Chili Glazed Eastern Atlantic Salmon*

Mango-Cilantro Salsa, Fingerlings, Creative Seasonal Vegetables

Herb Roasted Half Chicken

Broccolini, Potato Croquettes, Crispy Chorizo

Garganelli

Sautéd Shrimp, Roasted Tomatoes, Asparagus Tips, Garlicky White Wine Sauce, Fresh Herbs

Chef's Catch of the Moment*

From Our Local Fish House to Your Table

DESSERTS

Chocolate Trilogy Stack

Chocolate Cake Topped With Light Chocolate and White Chocolate Mousse, Raspberry Coulis

New York Cheesecake

Finished With Caramel Sauce, Fresh Berries, Whipped Cream

*We Are Happy To Prepare Your Meal Cooked to Your Liking, However Consuming Raw or Undercooked Meats May Increase the Risk of Foodborne Illness. Please Inform Your Server of any Food Allergies You May Have to Help You with Food Choices.

An 18% Gratuity will be Added for 'Ticketweb' Purchases and for Parties of 6 or More Persons.



Denotes gluten-free