



SOUP or SALAD COURSE
(guest's choice)

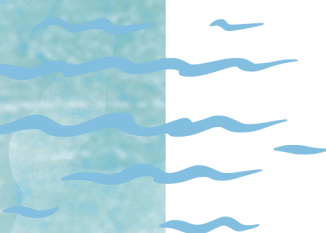
Lobster Bisque
lobster stock, cream, old bay, fresh herbs,
croutons with fresh lobster garnish

-OR-

MIXED GREEN SALAD-GF
mixed greens, summer vegetables, raspberry vinaigrette

CHOICE OF ENTRÉE

LINGUINI



pistachio cream sauce, crumbled sausage, chopped prosciutto,
fresh basil, parmesan, garnished with a crispy prosciutto chip

PAN ROASTED SEA SCALLOPS-GF

fingerling potatoes, truffle creamed corn,
pistachio pesto, and arugula salad

SAUTÉED FLOUNDER FILET

white balsamic soaked tomatoes,
herbed orzo & white wine beurre blanc

ROASTED ORGANIC CHICKEN BREAST-GF

cauliflower puree, baby carrots, wild mushrooms, chicken jus

MEZZE PLATE

roasted vegetables, hummus, tzatziki, olives, toasted pita

CHURRASCO SKIRT STEAK-GF (add \$10)

garlic mashed potatoes, chimichurri sauce & chipotle lime asparagus

LOBSTER ROLL (add \$9)

classic lobster salad, brioche bun, served with curly fries

\$46.95 per person



FAMILY STYLE APPS

(choose 2 for table)

fried calamari with ramesco dipping sauce
panko crusted chicken tenderloins with honey mustard
classic Caesar salad with focaccia croutons
vegetable charchuterie board

CHOICE OF ENTRÉE

LINGUINI

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fresh basil, parmesan, garnished with a crispy prosciutto chip

PAN ROASTED SEA SCALLOPS-GF

fingerling potatoes, truffle creamed corn,
pistachio pesto, and arugula salad

SAUTÉED FLOUNDER FILET

white balsamic soaked tomatoes,
herbed orzo & white wine beurre blanc

ROASTED ORGANIC CHICKEN BREAST-GF

cauliflower puree, baby carrots, wild mushrooms, chicken jus

MEZZE PLATE

roasted vegetables, hummus, tzatziki, olives, toasted pita

CHURRASCO SKIRT STEAK-GF (add \$10)

garlic mashed potatoes, chimichurri sauce & chipotle lime asparagus

LOBSTER ROLL (add \$9)

classic lobster salad, brioche bun, served with curly fries

\$54.95 per person

