

SMOKED SALMON

maine smoked salmon, potato pancake, arugula, citrus herb crème fraiche | 16.95

ENTREES

PAN SEARED SEA SCALLOPS

sea scallops, crisp prosciutto, parmesan risotto, blistered tomatoes, mussel basil butter sauce, and basil | 38.95

PAN ROASTED COD FILET

CITRUS HERB-CRUSTED ATLANTIC COD, LEMON BASIL BUTTER SAUCE, TOMATO CITRUS MARMALADE, BUTTER WHIPPED POTATOES, AND STEAMED ASPARAGUS | 34.95

ROAST RACK OF LAMB

DIJON HERB-CRUSTED RACK OF LAMB, RED WINE ROSEMARY SAUCE, COUSCOUS PILAF, ARUGULA, AND ROASTED VEGETABLES | 39.95

DESSERTS

CARROT CAKE

WITH LEMON AND CREAM CHEESE ICING SERVED WITH VANILLA ICE CREAM | 7.95

LEMON CHEESECAKE

WITH BLUEBERRY COMPOTE AND WHIPPED CREAM | 7.95