



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

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

\$54.95 per person

