



Starters

SHRIMP COCKTAIL

3 Jumbo Shrimp
Cocktail Sauce / Lemon

PAN SEARED SCALLOPS

Grilled Endive Salad
Parsley Shallot Vinaigrette

CRISPY CALAMARI

Caper / Diced Tomato / Dill
Garlic Butter

CRAB CAKE

Whole Grain Mustard Sauce

YELLOW AND RED TOMATO TOWER

Mozzarella / Basil / Balsamic Drizzle



ONION SOUP GRATINEE

Herbed Crouton
Gruyère / Parmesan

LOBSTER STEW

Maine Lobster / Cream / Sherry
Cup Bowl



SPINACH SALAD

Toasted Walnuts / Goat Cheese
Strawberry Basil Vinaigrette

CAESAR SALAD

Romaine Hearts / Croutons / Parmesan
House Made Dressing
(Prepared Tableside for 2 or more guests)

HOUSE SALAD

Baby Lettuce / Haricot Verts / Cucumbers / Tomato
Dijon Vinaigrette

Main Course

GRILLED SALMON

Sautéed Summer Greens / Sweet Potato Puree
Gingered Shiitake Broth

PAN SEARED MAHI MAHI

Wild Rice / Summer Squash
Roasted Corn Relish

SEARED PORK TENDERLOIN

Whipped Sweet Potato / Sautéed Summer Greens
Whole Grain Mustard Sauce

SHRIMP AND PAPERDELLE

Fava Beans / Cremini Mushrooms
Spinach / Porcini Cream

FILET MIGNON

Whipped Potatoes and Sautéed Greens
Caramelized Onion Jus

RACK OF LAMB

Semolina Cous Cous / Sautéed Greens
Mint Pesto

GRILLED SWORDFISH

Mashed Potato / Summer Squash
Sauce Provençal (Tomato, Olives, Capers)

NEW YORK STRIP

Roasted Fingerling Potato Salad / Summer Squash
Cabernet Butter