



Your Place

Farm to Table

Pre-Fixe Course

Your Choice Soup or Fresh Organic Green Salad

Your Choice Entree

Fresh Grilled Salmon with a Lemon Caper Sauce
with Fresh seasonal Vegetables and Rice Pilaf

Rib-eye Steak and Lobster or Garlic Prawns
Aged Grass Fed Angus with a 4 oz Lobster Tail
With Fresh seasonal Vegetables and House made Mashed Potato

Eggplant Parmesan
Crumb crusted eggplant, fresh basil, kalamata olives topped with Parmesan Cheese
with Fresh seasonal Vegetables and Rice Pilaf

Sanddabs

Locally-sourced Breaded to order sautéed with
Lemon caper white wine sauce

Classic Chicken Parmesan
with Fresh seasonal Vegetables and Rice Pilaf

Old-Fashioned Meatloaf Dinner
with Mashed Potato and lots of gravy

Crab Bake Casserole
Homestyle baked crab casserole smothered with mushrooms and chesse

Herb-Roasted Lamb Chops
garlic, rosemary rub, seared and roasted till tender

Family Tradition Alfredo
Chicken or Salmon Classic Alfredo with mushrooms
tossed in penne pasta

Your Choice Dessert
Everyday we Bake fresh

\$35.00 per person