



Your Place

Farm to Table

Pre-Fixe Course

Your Choice Wild Mushroom Soup or Fresh Organic Green Salad

Your Choice Entree

Fresh Grilled Salmon with a Crab Hollandaise
with Fresh seasonal Vegetables and Rice Pilaf

Rib-eye Steak and Lobster
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 Half Duck a l'Orange
with orange Demi-Glace, 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
Lemon Curd or Chocolate Mousse

Seating inside \$30.00 per person
To go orders \$35.00 per order