

MARCH 22ND UNTIL 28TH

DINE IN ONLY

RESTAURANT WEEK
THREE-COURSE
MENU

\$35

STARTER

- house salad
- caesar salad
- seafood bisque
- french onion soup
- soup du jour
- fried mozzarella
- smoked salmon fritters

ENTRÉE

Add 3.5oz
lobster tail +15

GRILLED SALMON

grilled salmon, mustard cream, choice of two sides

PORK RIBEYE

bone-in, brown gravy, mashed potatoes,
choice of one side

SHRIMP SCAMPI

sauteed shrimp, garlic butter white wine sauce,
served over linguine

HERB ROASTED CHICKEN

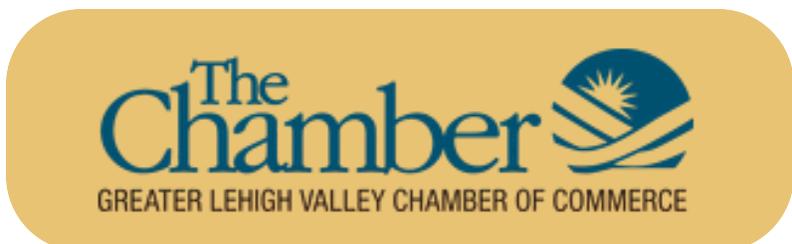
herb roasted airline chicken, bone-in, served
with mashed potatoes, brown gravy, choice of
one side

5OZ FILET MIGNON

center cut filet, balsamic brown butter, choice of two
sides, add mushrooms and onions +2

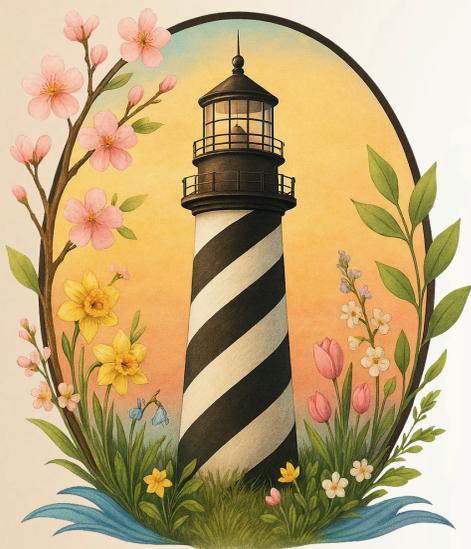
DESSERT

- raspberry lemon bar
- coconut-lime sorbet
- chocolate cake
- vanilla ice cream
- cheesecake
- chocolate ice cream



All menu items are cooked to order. Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness.

Allergy Warning: menu items may contain or come into contact with wheat, eggs, nuts, and milk.



BECK'S
LAND AND SEA HOUSE