

~ APPETIZERS ~

DANISH BBQ RIBS
Orange BBQ Sauce

LOBSTER PHYLLLO
Fennel Cream Sauce

SALMON TRIO
Nova Lox, Gravlox and Pastrami
Cured Salmon with Sesame-Peanut
Dressed Soba Noodles

CHICKEN ROPA VIEJA
Grilled Chicken Skewers
Garlic, Onions, Chiles,
and Sweet Potatoes

~ SOUP OR SALAD ~

FRENCH ONION SOUP
LOBSTER BISQUE

CAESAR SALAD
HOUSE SALAD

~ ENTREES ~

PRIME RIB OF BEEF
Au Jus and Horseradish

ROASTED SIRLOIN TOP
Spinach, Potato & Demi- Glace

NEW YORK SIRLOIN
Flame Grilled

FRENCH CHICKEN BREAST
Spinach, Mushrooms and
Cipollini Garlic Cream Sauce

DILL CRUSTED SALMON
With New England Chowder
Salad

SEAFOOD NAPOLEON
With Nantua Sauce

~ DESSERTS ~

COCONUT CUSTARD PIE

VANILLA ICE CREAM

The above 4 Course Dinners are \$35.00 per person
AVAILABLE SUNDAY, MONDAY & TUESDAY

AVAILABILTY SUBJECT TO CHANGE BASED ON BUSINESS NEEDS

Not Available on Holidays