

Beverages, Gratuity and Taxes Not Included. No substitutions

## **DINNER MENU - 3-Courses - \$27.18**

Starters - Choose 1

Butternut Squash Bisque

Deviled Egg Trio (chef's choice)

Arugula Salad w/pear, Gorgonzola cheese, candied walnuts, pancetta, golden raisins, grape tomato with lemon vinaigrette

**Entrees - Choose 1** 

Bourbon Braised Veal Short Rib served over pumpkin risotto finished with veal demi-glace

Pan Seared Atlantic Salmon over sushi rice topped with red curry shrimp sauce accompanied by sautéed broccolini

Roasted Bone-In Chicken Breast stuffed with prosciutto and sharp provolone & topped with an apricot honey glaze served over sweet potato mash

Desserts - Choose 1

Pumpkin Cranberry Cheesecake Chocolate Chip Cookie Dough Brownie Sundae Key Lime Pie

# LUNCH MENU - 2-Courses - \$12.18

(Choose 1 starter & 1 entree OR 1 entree & 1 dessert)

#### Starters

Soup of the day - Caesar Salad - Clams Casino

### Entrees

Pasta Bolognese - Mahi Fish Tacos Flatbread (chef's choice)

#### **Desserts**

Pumpkin Cranberry Cheesecake Chocolate Chip Cookie Dough Brownie Sundae Key Lime Pie