

PRICE FIXED MENU \$25.00
PLUS TAX AND GRATUITY

Appetizers

Caprese "Tostada" - Tomatoes, Buffalo Mozzarella, Basil & Parsley with Olive Oil & Balsamic reduction on a crispy tortilla *(ala carte \$7.00)*

Escargot En Croute - Classic French Escargots with Garlic butter wrapped in Puffed Pastry *(ala carte \$8.00)*

New England Style Crab Cake - Tender Lump Crabmeat sautéed in clarified butter & served with Cajun Remoulade *(ala carte \$12.00)*

PEI Mussels - Prince Edward Island Mussels sautéed in Garlic, White wine and heavy cream. *(ala carte \$8.00)*

Entrees

served with a Vegetable or Starch

Includes choice of Starch or Vegetable of the day.

Tournedos Aida - Twin medallions of Angus Tenderloin Filet, pan seared & topped with Shrimp in a Lobster cream sauce *(ala carte \$22.00)*

Tempura Lobster Tail - 6 oz. Caribbean Spinney Lobster Tail batter-fried & served with a Mango Orange Chutney *(ala carte \$21.00)*

Boursin Chicken - Boneless Breast of Chicken wrapped around spinach & Boursin cheese then lightly breaded & pan fried. Served over a Sherry Cream Sauce. *(ala carte \$19.00)*

Twin, Two Bone Lamb Chops - New Zealand Lamb Chops, Frenched & seared to perfection. Served with Minted jus lie'. *(ala carte \$20.00)*

Desserts

Dulce De Leche Cheesecake - The elegant flavors of Vanilla & Caramel create the perfect ending *(ala carte \$7.00)*

Chocolate Decadence Tort - Rich Chocolate Cake topped with a Chocolate Ganache frosting. *(ala carte \$7.00)*

Deep Dish Apple Pie - We have Grandma in the kitchen *(ala carte \$7.00)*

