



3 Course Dinner Menu

\$26 + tax

Select one from each course. No sharing or substitutions please.

APPETIZERS

- Homemade French Onion Soup**
- Fresh Caesar Salad**
- Homemade New England Clam Chowder**

ENTRÉE

Pan Seared Red Snapper with Shrimp and Lime Margarita Sauce

Served with fresh vegetables and choice of Side.

House Specialty - 12oz Prime Rib

Slow roasted, sliced to order and cooked to perfection. Served with fresh vegetables and choice of Side.

Whole Belly Ipswich Clams (BACK BY POPULAR DEMAND!)

Whole Belly Ipswich Clams dusted in our special New England-style breading and fried to golden perfection. Served with French Fries and Cole Slaw.



DESSERT

Warm Peach Struesel

Topped with whipped cream and accompanied by a scoop of our Vanilla Ice Cream.

Banana Cheesecake

Flourless Chocolate Cake (GLUTEN FREE!)