

{ B } MENU

Menu 1 - \$29.95 per person

1ST COURSE (CHOOSE TWO)

Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

House Salad

romaine, iceberg, cucumbers, grape tomatoes, peppers, blue cheese, applewood smoked bacon, mustard vinaigrette

Soup of the Day

seasonal selection

2ND COURSE (CHOOSE TWO)

Farmer's Market Orecchiette

pan-seared chicken, alfredo sauce, peas, cremini mushrooms, spinach, orecchiette (can be made vegetarian)

Mediterranean Chicken Risotto

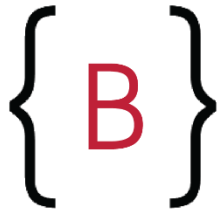
pan-seared chicken, artichoke hearts, grape tomatoes, spinach, basil, feta, lemon butter sauce, pesto (can be made vegetarian)

Salmon*

pan-seared bay of fundy salmon, lemon butter sauce, seasonal vegetable, herbed jasmine rice

Harvest Bowl

brown rice, quinoa, julienned vegetables, roasted brussels sprouts, sweet potato, beets, goat cheese, dried cranberries, candied walnuts, maple mustard aioli



MENU

Menu 2 - \$39.95 per person

1ST COURSE (CHOOSE TWO)

Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

House Salad

romaine, iceberg, cucumbers, grape tomatoes, peppers, blue cheese, applewood smoked bacon, mustard vinaigrette

Soup of the Day

seasonal selection

2ND COURSE (CHOOSE TWO)

Farmer's Market Orecchiette

pan-seared chicken, alfredo sauce, peas, cremini mushrooms, spinach, orecchiette (can be made vegetarian)

Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts, grape tomatoes, spinach, basil, feta, lemon butter sauce, pesto (can be made vegetarian)

Salmon*

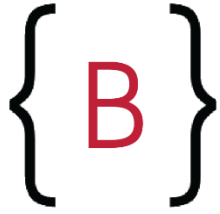
pan-seared salmon, lemon butter sauce, roasted brussels sprouts, herbed jasmine rice

Crab Cakes

super lump crab meat, fresh cut fries, coleslaw, mustard sauce

DESSERTS

Chef's seasonal choices



MENU

Menu 3 - \$49.95 per person

1ST COURSE (CHOOSE ONE)

Buffalo Chicken Dip

grilled chicken, blue cheese, cheddar, house made corn tortilla chips

General Tso's Cauliflower

general tso's sauce, fried cauliflower, served with ginger aioli

Signature Wings

choose memphis dry rub or maple sriracha sauce, served with aged blue cheese dressing

2ND COURSE (CHOOSE TWO)

Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

House Salad

romaine, iceberg, cucumbers, grape tomatoes, peppers, blue cheese, applewood smoked bacon, mustard vinaigrette

Soup of the Day

seasonal selection

3RD COURSE (CHOOSE THREE)

Mediterranean Chicken Risotto

pan-seared chicken, artichoke hearts, grape tomatoes, spinach, basil, feta, lemon butter sauce, pesto (can be made vegetarian)

Salmon*

pan-seared salmon, lemon butter sauce, roasted brussels sprout, herbed jasmine rice

Filet Mignon*

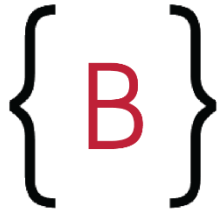
6oz center-cut aged beef, bone marrow butter, dry rub, twice baked potato, broccoli

Crab Crusted Haddock

haddock, super lump crab meat stuffing, jasmine rice, broccoli, lemon butter sauce

DESSERTS

Chef's seasonal choices



MENU

Menu 4 - \$64.95 per person

1ST COURSE (CHOOSE TWO)

Buffalo Chicken Dip

grilled chicken, blue cheese, cheddar, house made corn tortilla chips

General Tso's Cauliflower

general tso's sauce, fried cauliflower, served with ginger aioli

Stuffed Grilled Zucchini

herbed cheese, zesty tomato sauce, parmesan

Spinach & Artichoke Dip

house made corn tortilla chips, tomato jalapeño relish

2ND COURSE (CHOOSE TWO)

Superfood Salad

quinoa, baby spinach, golden raisins, feta, grape tomatoes, julienne vegetables, lemon vinaigrette

Caesar Salad

romaine, croutons, parmesan, white anchovies on request

House Salad

romaine, iceberg, cucumbers, grape tomatoes, peppers, blue cheese, applewood smoked bacon, mustard vinaigrette

Soup of the Day

seasonal selection

3RD COURSE (CHOOSE THREE)

Ribeye*

14oz Allen Brothers ribeye, twice baked potato, broccoli, bone marrow butter

Lobster Shrimp Pasta

jumbo shrimp, lobster, linguine, american grana, diced tomatoes, snap peas, tomato cream sauce

Braised Short Ribs

maple mustard bacon brussels, mashed potatoes, au jus, charred tomato salsa

Mediterranean Chicken Risotto

seared chicken, artichoke hearts, grape tomatoes, spinach, basil, feta, pesto, lemon butter sauce

Crab Cakes

super lump blue crab meat, fresh cut french fries, coleslaw, mustard sauce

DESSERTS

Chef's seasonal selections