



\$ 35.00 per person

Select one Appetizer, one Entrée, and one Dessert

One Glass of House Wine or One Beer May be Substituted for Dessert

Appetizer

Soup of the Day or Gazpacho Cup

Chef's New England Clam Chowder (gf)

Caesar Salad - White Balsamic Caesar Vinaigrette (gf)

Artisanal Greens - Classic Herb Vinaigrette (gf)

Roasted Baby Beets (gf)

Aged Herb Goat Cheese, Orange Vinaigrette

House-Made Mozzarella & Beefsteak Tomato

Artisanal Greens - Basil Oil (gf)

Bayley Hazen Blue Cheese - Julienne Apple, Walnut Oil, Fig Jam, Focaccia Crostini (gf)

Entrée

Pan Seared Scottish Salmon Filet (gf)

Seasonal Succotash of Squash, Peppers, Onions, Sweet Corn & Blistered Tomatoes

Florida Gulf Grouper Fish and Chips

Cole Slaw, Fries & Remoulade

Sautéed Yellowtail Snapper Piccata (gf)

Steak Frites (gf)

Hanging Tender Steak, French Fries

Dessert

Carrot Cake

Key Lime Tart

Vanilla Ice Cream with House-Made Warm Chocolate Sauce

*gf ~ may be prepared gluten-free*

*Consuming raw or undercooked meat, poultry, or seafood may increase your risk to foodborne illness.*