



\$35

FIRST COURSE

Choice of:

Creamy New England Chowder
Lobster Bisque

SECOND COURSE

Choice of:

World Famous Salad Bar
Caesar Salad

THIRD COURSE

Choice of 1 entree and 1 side:

Sides: French Fries, Garlic Mashed Potatoes,
 Baked Potato, Baked Sweet Potato, or Garlic Bread

14 oz. Tomahawk Veal Chop

Broiled to your liking, lightly seasoned and topped
 with garlic butter and fried shoestring onions.

Pan Bronzed Cajun Swordfish

10 oz. pan bronzed filet served with mango salsa.

Creamy Lobster and Scallop Saute

A Brick Alley Classic. Tender scallops and
 lobster meat in a pink garlic, parmesan cream
 sauce with your choice of penne, fresh garlic
 rigatoni or fresh hot spicy red pepper rigatoni.

Lou's Bone In Rib Eye Au Poivre

A beautifully marbled 18 oz. steak crusted with
 black peppercorns and finished with a sauce of
 cognac, fresh cream and a hint of dijon.

Brick Alley Surf & Turf

9oz. New York Sirloin Frites style with three
 jumbo baked stuffed shrimp.