

DINNER SPECIALS

RESTAURANT WEEK

SPRING 2017

APPETIZER

Arugula & Strawberry Salad

Crumbled Blue Cheese, Toasted Almond, finished with a balsamic glaze

Seafood Chowder

Seafood Stuffies

Shrimp, crab, scallop clams in an herbed cracker crumb stuffing

Shrimp Bruschetta

Classic tomato bruschetta topped with grilled shrimp

Stuffed Mushrooms

Sausage stuffing

ENTRÉE

SWORDFISH PROVENÇAL

Garlic, olives, crushed tomatoes, fresh herbs and capers

Served with rice pilaf and vegetables

NEW YORK SIRLOIN AU POUIVE

NY Sirloin with crimini mushrooms, mashed potato and vegetables

SEAFOOD RISOTTO

Shrimp, clams and white fish in a seafood cream sauce

VEAL PICATTA

Lemon caper sauce served over Fettuccini

DESSERT

CRÈME BRULÉE

TIRAMISU

NY CHEESECAKE

CHOCOLATE MOUSSE CAKE

DESSERT BEVERAGES

HOUSEMADE IRISH CREAM

IRISH COFFEE

ADULT ROOTBEER FLOAT