



\$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 fillet 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

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