



# 3-COURSE DINNER MENU

## COURSE 1: CHOOSE SOUP OR SALAD

House Salad • Caesar Salad • Clam Chowder

## COURSE 2: CHOOSE YOUR ENTRÉE

### Hand-Cut Ribeye \$40

Broiled to your desired temperature, paired with creamy mashed potatoes and topped with sautéed onions and mushrooms

### Filet Mignon \$50

Served with creamy mashed potatoes and fresh, crisp asparagus

### Chicken Marsala \$28

Pan-seared chicken simmered with mushrooms, shallots, and garlic in a rich marsala wine sauce. Served with mashed potatoes and grilled asparagus

### Short Rib Bolognese \$28

Short Rib Bolognese melded with a medley of spices, tomatoes, savory herbs, and tossed with pappardelle pasta

### Soy Ginger Glazed Salmon \$28

Pan-seared salmon, glazed with a flavorful blend of garlic, ginger, and soy reduction. Served with broccoli and rice pilaf

### Lobster Ravioli \$40

Lemon cream sauce, asparagus, cherry tomatoes, and shiitake mushrooms

### Stuffed Sole \$29

Stuffed Sole with a blend of seasoned crab and shrimp, served with rice pilaf and grilled asparagus

## COURSE 3: DESSERTS BY DOLCE & BISCOTTI (CHOOSE 1)

Carrot Cake  
New York Cheesecake with Raspberry Sauce  
Reese's Peanut Butter Chocolate Cake