

PREMIER PLATED DINNER MENU

FOR THE TABLE

ASSORTED BREAD & BUTTER (v)

STARTER (CHOICE OF ONE)

BEET & BABY ARUGULA SALAD (G*)(v)

Feta Cheese | Cherry Tomatoes | Balsamic Vinaigrette

SIGNATURE SEAFOOD CHOWDER (G*)

Clams | Flounder | Potatoes | Cream

MAIN (CHOICE OF ONE)

ROOT VEGETABLE FRICASSEE (G*)(VG)(v)

Butternut Squash | Cauliflower | Zucchini | Grape Tomatoes | Gremolata | Cauliflower
Coconut Cream Sauce

BROILED SALMON FILET WITH ROASTED TOMATO VINAIGRETTE

Lemon Orzo | Farm Fresh Seasonal Vegetables

OVEN-ROASTED CHICKEN BREAST WITH ROSEMARY & THYME

Roasted New Red Potato Salad with Scallions | Haricot Verts | Creamy Mushroom
Sauce

BRAISED BEEF SHORT RIBS WITH FRESNO PEPPER DEMI GLACE (G*)

Garlic Mashed Potatoes | Baby Carrots | Broccoli

DESSERT (CHOICE OF ONE)

SIGNATURE CHOCOLATE CAKE (v)

Creme Anglaise | Raspberry Coulis | Candied Pecans

MIXED FRUIT WITH STRAWBERRIES (G*)(VG)(v)

Madagascar Vanilla and Orange Cream

NEW YORK STYLE CHEESECAKE (v)

Lemon Mascarpone Cream | Blueberry Compote **May contain Nuts

(N) Contains Nuts(VG) Vegan(v) vegetarian(G*) *Although we make every effort to prepare items denoted with a G* as gluten free, our kitchen is not gluten free, and there is always a small risk of cross contamination.

DISCLAIMER - Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs

may increase our risk of food-borne illness, especially if you have a medical condition. Menus subject to change..