



Dinner Menu

February 19th – 23rd, 2025

Appetizer

Beet Soup \$13

Topped with sour cream and dill

-or-

Strawberry Caesar Salad \$14

-or-

Cold Smoked Salmon \$15

Served on rye with creamed avocado, red onion, and capers

-or-

Mussel and Scallion Soup \$15

-or-

Greek Salad \$14

Tomato, cucumber, pepper, red onion, kalamata olives, and feta, topped with olive oil and balsamic reduction

-or-

Shrimp Creamy \$15

Jumbo shrimp sautéed in garlic butter and then finished with cream and parmesan, served with toasted garlic bread

Main Course

Grilled Filet of Beef 5oz/8oz \$37/\$44

Served over creamy mashed potato, carrot date puree, pickled mushrooms, fresh steamed broccoli, topped with red wine jus and bourbon bacon butter

-or-

Coquille St Jacques \$37

Served with chef's vegetables

-or-

Haddock Almondine \$35

Served over rice with chef's vegetables

-or-

Lemon Chicken Piccata \$35

Served over pappardelle and topped with parmesan

-or-

Chili Lime Tofu \$31

Over coconut rice with pickled vegetables and topped with fruit salsa and toasted coconut

-or-

Malai Kofta \$32

Indian spiced potato, cheese, and raisin fritters with a coriander cream

Coffee -or- Tea included

3 Courses \$62.50 4 Courses \$65.00

(Price does not include 8oz filet)