



Three Course Dinner Menu \$35

FIRST COURSE

— Choose One —

HOUSE CURED GRAVLAX

Toasted Crostinis, Dill Cream Cheese, Shaved Red Onion, Capers

SESAME CRUSTED AHI TUNA

Ginger Soy Vinaigrette, Jicama Slaw

SECOND COURSE

— Choose One —

GARLIC CAPER SALMON

Cherry Tomatoes, Lemon, White Wine, White Rice, Seasonal Veggie

SHRIMP & CRAB STUFFED FLOUNDER

Mashed Potatoes, Seasonal Veggie, Capers Dill Beurre Blanc

HERB CRUSTED COD OSCAR

Herb Roasted Potatoes, Asparagus, Lump Crab Meat, Hollandaise

THIRD COURSE

— Choose One —

BREAD PUDDING

Made in House, Caramel Whiskey Sauce

CHEESECAKE

Raspberry Amaretto Compote

DRINK OFFERINGS

Included with Menu Only

Cavit Pinot Grigio \$25/btl • House Margaritas \$6 • French75 \$8



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