



– First Course –

Caesar Salad
romaine, parmesan, croutons

Clam Chowder
house-made saltines

Crab Cakes
ratatouille, tomato jam

– Main Course –

Grilled Sirloin Steak*
horseradish-whipped potato, broccolini, port wine, garlic toast

Beer-Battered Fish & Chips
hand-cut fries, slaw, remoulade

Pan-Seared Faroe Island Salmon*
potato-leek gratin, roasted asparagus, blackberry mustard

– Dessert –

Chocolate Mousse
caramel sauce

Panna Cotta
mango, rum-pineapple compote

\$49 Per Person
Menus subject to seasonal change

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
**Please inform your server of any allergies prior to ordering.

