



A la Carte Dinner

March 28, 2025

*All Entrées are served with your choice of Soup or Salad

New England Clam Chowder

Or

Caesar Salad

romaine lettuce, creamy house made dressing, croutons, parmesan cheese, roasted red peppers

Entrées

Crab Stuffed Lemon Sole

jasmine rice, asparagus, roasted tomato, lump crab meat, lemon butter, cajun remoulade
\$ 30.00

Slow Roasted Prime Rib

twice baked potato, jumbo asparagus, herbed au jus
\$28.00

Veal Parmesan

fettuccine pasta, asparagus, tomato basil sauce
\$32.00

7oz Filet Oscar

twice baked, jumbo asparagus, red wine demi & bearnaise
\$45.00

Roasted Duck

five-spice rub, jasmine rice, honey soy glaze
\$38.00

Desserts

Bread Pudding

vanilla sauce, whipped cream, mint
\$8.00

Gold Brick Sundae

\$8.00