

A la Carte Dinner

\$55 *available October through April

Three-Course Dinner including:
One Appetizer, Two Entrées & One Dessert
+\$3pp for any additional non-premium choice
unlimited soft drinks, regular and decaf coffee, tea are included

Appetizers

(choose *one*)

1. Pork Tacos – *soft tortilla, pulled pork, guacasalsa, radish*
2. Buffalo Chicken Wings – *bleu cheese*
3. Crispy Breaded Shrimp – *spicy remoulade sauce*
4. Fried Calamari – *lime & chili mayonnaise*
5. Caesar Salad – *romaine, endive, arugula, manchego, focaccia croutons*
6. Baby Kale & Broccoli Salad – *quinoa, cranberries, pecans, ricotta salata*
7. Greek Salad – *gem lettuce, feta, olives, peppers, tomatoes*

Premium Appetizers \$6 Supplement

8. Hamachi Crudo – *cauliflower puree, green apple, horseradish*
9. Tuna Tartare – *za'atar cracker, cucumber, harissa aioli*
10. Peruvian Style Octopus Ceviche – *sweet corn, tomato, sweet potato, cilantro, Peruvian aju amarillo*

Entrée

(choose *two*)

1. Chicken Milanese – *arugula, capers, olives, fennel, lemon*
2. North Atlantic Salmon – *sautéed spinach, watercress salad, fingerling potatoes, lemon olive dressing*
3. Branzino – *sautéed spinach, watercress salad, fingerling potatoes, lemon olive dressing*
4. Pan Seared Codfish – *sautéed spinach, watercress salad, fingerling potatoes, lemon olive dressing*
5. Braised Beef Short Ribs – *sweet potato puree, pickled cabbage, homemade BBQ sauce*
6. Orechiette – *rock shrimp, zucchini, basil pesto*
7. Mushroom Schnitzel Sandwich – *rosemary focaccia, fontina cheese, arugula, pickles, French fries*
8. Vegetable Grain Bowl – *quinoa, avocado, seasonal vegetables, sesame, almond, tofu dressing*

Premium Entrées \$6 Supplement

9. Grilled Prime NY Steak – *French fries, watercress salad, béarnaise aioli*
10. Roast Prime Rib of Beef – *roasted fingerling potatoes, watercress salad, horseradish cream sauce*
11. Pan Roasted Diver Sea Scallops – *Swiss chard, oven roasted grapes, cauliflower, pine nuts, caper-raisin puree*
12. Lobster Mac & Cheese – *New York cheddar & crunchy crust*

Dessert

(choose *one*)

1. Flourless Chocolate Cake – *raspberry sorbet*
2. Homemade Cookies
3. Coconut Risotto Pudding – *caramelized pineapple, toasted coconut*
4. Celebration Cake (*your choice of cakes, filling, icing and inscription*)
5. Bring your own cake (*additional \$3 pp for slicing fee*)

\$55pp + tax & 16% gratuity + 5% Administration Fee

*All Package items are subject to seasonal changes